

CosituttiMarketPlace



Holiday Balsamic

Blackberry Balsamic Herbed Pork Tenderloin



Featured - Maletti Aged Balsamic Vinegar

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2.5 lb. pork tenderloin
2 Tbsp Maletti Aged Balsamic Vinegar
2 Tbsp extra virgin olive oil
2 cloves garlic *sliced thinly*
1 tsp dried thyme
coarse sea salt and coarsely ground pepper

Blackberry Sauce

1 Tbsp extra virgin olive oil
1 shallot thinly sliced
2 c blackberries
1/2 c Maletti Aged Balsamic Vinegar
1/3 c honey
1 tsp garlic minced

Preheat oven to 450 degrees F. Place pork on a foil covered baking sheet. Cut slits into meat and insert sliced garlic. Drizzle with olive oil and balsamic vinegar, rub to coat meat. Sprinkle with dried thyme and salt and pepper. Bake in oven for 20 minutes or until meat reaches 145-160 degrees F. Let meat rest and then cover with berry sauce and slice.

Berry Sauce

Saute shallots in olive oil until soft and lightly caramelized, about 5 minutes. Add in blackberries and stir for 1 minute. Add in balsamic vinegar, honey, garlic and salt and pepper to taste.

5 servings. Prep Time: 20 min. Cook Time: 20 min.

