

Pork Tenderloin Roast with Fig & Port Sauce and Rosemary Maple Acorn Squash

Serves 2:

Ingredients

Rosemary Maple Acorn Squash:

1 medium acorn squash
2 tablespoons softened unsalted butter
2 teaspoons minced rosemary
kosher salt and freshly ground black pepper
1 or 2 tablespoons maple syrup

Port Syrup:

1/2 cup ruby port
2 tablespoons sugar
1 strip of orange peel
1 sprig fresh rosemary

Pork Tenderloin with Figs:

1 tablespoon olive oil
1 pound pork tenderloin
kosher salt and freshly ground black pepper
2 teaspoons unsalted butter, divided
1 shallot minced, about 2 tablespoons
1/2 cup chicken stock
1 pint ripe figs, preferably mission

Preparation

Preheat the oven to 400 degrees.

Using a sharp knife, cut the squash in half from stem to root.

Scoop out the seeds from the middle with a large spoon; cut the squash halves into wedges.

Place squash wedges onto a baking sheet and roast in the oven for 20 minutes.

Remove the squash from the oven.

Mix softened butter with minced rosemary, kosher salt and freshly ground black pepper.

Smear all over squash wedges.

Lightly drizzle the squash with maple syrup.

Place the pan back in the oven and continue roasting for 20 to 30 minutes until tender.

Make the port syrup: in a small saucepan, combine ruby port, sugar, orange peel, and rosemary sprig.

Bring to a boil, then adjust the heat to simmer rapidly until reduced by half, about 5 minutes.

Remove the orange peel and rosemary and set the syrup aside.

In a large ovenproof skillet, heat a tablespoon of olive oil over a medium flame.

Season pork tenderloin all over with kosher salt and freshly ground black pepper and place in skillet.

Brown tenderloin, about 3 to 4 minutes on each side.

Place skillet in oven and roast pork for 15 to 20 minutes, until a thermometer reads 140 degrees.

Use tongs to move the pork tenderloin to a cutting board to rest.

Tent with aluminum foil.

Don't throw away all those lovely bits in the pan--they will be the foundation of your sauce.

Place the skillet on a burner over medium heat.

Melt a teaspoon of unsalted butter and add minced shallots; cook until translucent.

Pour port syrup into pan and add chicken stock.

Bring to a boil over medium heat, scraping up any bits from the bottom of the pan.

Place halved figs, cut side down, in skillet.

Continue to boil until sauce is reduced to a thick, syrupy consistency and figs are tender.

Finish with another teaspoon of butter; taste and adjust seasoning.

Place the tenderloin briefly back into the pan to warm and coat with the sauce.

Let pork rest on a cutting board; slice tenderloin fillet into medallions.

Plate the pork slices and top generously with the figs and sauce.

Add squash wedges to the dish, and drizzle with pan juices.

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