

Pork Tenderloin with Prune Sauce

2 - 3 lb pork tenderloin
4 cloves of garlic, minced
1 T of dried oregano
1/4 C red wine vinegar
2 T Olive Oil
1 C prunes - cut in 1/4's
1/4 C pitted Spanish olives (leave whole)
1/4 C capers with 2 teaspoons of juice
1/2 C brown sugar, 3/4 C white wine

t = teaspoon
T = tablespoon
C = cup



Combine garlic, oregano, vinegar, prunes, olives, capers, brown sugar and white wine in a medium saucepan and bring to a simmer. Reduce heat to low and simmer for 20 to 30 minutes until sauce is thickened, stirring occasionally.

Meanwhile, pour 2 T of the olive oil into a skillet and bring to a high heat. Sear the pork tenderloin until brown on all sides. Transfer to a greased oven-proof baking dish.

Pour the warm sauce over the tenderloin, cover dish with foil and bake at 350° for about an hour, until pork is tender. Slice and serve with sauce spooned over each portion.

Serve with the rice or potato of your choice.

Yields: 6 to 8 servings

Prep Time: 30 minutes

Cooking time: 1 hour

THANKS FOR SHARING THIS RECIPE

Ian and Yvonne Martin

Innkeepers

The White Oak Inn

29683 Walhonding Road

Danville, OH 43014

740-599-6107 toll-free 877-908-5923

<http://www.whiteoakinn.com>