

Chuck's Very Own

Pork with Pear-Cherry Chutney

pork tenderloin

olive oil

¼ cup white wine

1 ½ cups pears in syrup, diced

¼ cup dried cherries

dash of cinnamon

dash of cloves

3 dashes of allspice

Rub pork tenderloin with olive oil and coat with your favorite meat coating/spices. Brown in a cast iron pan on high heat. Finish in the oven at 300° until center of meat registers 140° for medium rare, 150° for medium.

Remove meat from the pan to rest. Pour off grease.

Deglaze pan with white wine.

Add pears, dried cherries and spices to white wine mixture. Cook down.

Slice meat on an angle, plate and pour sauce over meat. This recipe pairs with any of the wines in your March wine selection 😊

