

# Pork Tenderloin in Mustard Marinade With Cherry Compote

Rick Joslin

1 Pork tenderloin, trimmed

For the Mustard Marinade:

½ cup canola oil

1 clove garlic, minced

¼ cup Dijon mustard

1 teaspoon ground black pepper

½ teaspoon salt

1 teaspoon dried thyme

1 teaspoon dried rosemary, crushed

For the Cherry Compote

½ small red onion, diced

¼ cup shitake mushroom, roughly chopped

1 tablespoon canola oil

1 cup beef broth

18 oz jar of All fruit Cherry preserves

1 ½ teaspoons dried thyme

3 tablespoons chilled butter, divided

## **Mustard Marinade:**

Whisk together the oil, and garlic in a medium bowl. Add remaining ingredients and whisk well. Marinate pork tenderloin in refrigerator for 4 hours to overnight. Grill or broil tenderloin until medium, about 8-10 minutes. Slice on bias into ¼ " pieces.

## **Cherry Compote:**

Saute red onions and shitake mushrooms in oil until lightly browned, about 3-5 minutes. Add beef broth; bring to a boil and continue cooking until liquid is reduced by about half. Reduce heat; add cherry preserves and thyme. Return to a low boil and continue cooking until liquid is thick and syrupy. Remove from heat and whisk in butter, one piece at a time. Serve warm over the pork. To make compote ahead of time, prepare all the way to the point where you add the butter. Add the butter when you re-heat the compote for service.