

Roast Pork Tenderloin with Apple Cider Glaze (with Clavo Cellars Grenache Blanc)

2 pounds trimmed pork tenderloin
1 small red onion cut into eighths
½ cup golden raisins
3 tablespoons fresh thyme leaves
Pinch of ground cloves
¾ cup apple cider
1/3 cup Clavo Cellars Grenache Blanc (dry white wine)
1 teaspoon salt
1 teaspoon pepper
1 tablespoon olive oil
1 tablespoon unsalted butter
2 firm apples

Marinade: Rinse pork and place in an airtight container. Mix red onion, raisins, thyme, cloves, apple cider, and Grenache Blanc in a bowl then pour over pork, cover and seal. Chill and let marinate for 4 hours, turning occasionally.

Braising the Pork: Preheat oven to 375. Peel, core, and chop apples. Remove pork from marinade (keep marinade). Sprinkle ½ teaspoon salt and ½ teaspoon pepper over tenderloin. Place oil in ovenproof skillet on a medium heat burner. Cook tenderloin 2-3 minutes each side until browned on all sides. Remove pork, add butter to skillet. Add apples and sauté 2 minutes. Stir in marinade and bring to a boil for 2 minutes. Place pork back in the skillet.

Place pork mixture into the oven for 20-25 minutes until the thickest portion of the meat measures 155 degrees on a meat thermometer. Remove from oven. Cover with foil, then let stand for 5 minutes until the thermometer reaches 160 degrees. Stir in remaining salt and pepper into glaze. Slice pork and serve with glaze and Clavo Cellars Petite Sirah.