

## Recipe from Anna Tomaszewski From Cooking Light

### Pork Tenderloin With Cranberry Sauce

Pork:

- 1/2 cup Dijon mustard
- 3 tablespoons chopped fresh tarragon
- 1/2 teaspoon freshly ground black pepper
- 2 pork tenderloins (1-pound) trimmed
- 2 tablespoons olive oil, divided

Sauce:

- 1 1/2 cups whole-berry cranberry sauce
- 2 teaspoons chopped fresh tarragon
- 2 teaspoons Dijon mustard
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper

To prepare pork, combine first 3 ingredients, plus 1 Tbsp Olive oil, in a large zip-top plastic bag. Add pork; seal and marinate in refrigerator 8 hours or overnight, turning bag occasionally.

Preheat oven to 400°.

Remove pork from bag, discarding marinade.

Heat remaining 1 Tbsp. oil in a large ovenproof skillet (cast iron is perfect), over medium-high heat. Add pork; cook 4 minutes, browning on all sides. Place pan in oven; cook at 400° for 15 minutes or until thermometer registers 155°. Remove from heat; let stand 5 minutes. Cut pork into 1/4-inch slices; keep warm.

To prepare sauce, combine cranberry sauce and remaining ingredients in a small saucepan; cook over medium heat 5 minutes or until thoroughly heated, stirring occasionally. Serve sauce with pork.

