### **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.



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