

## PORK MEDALLIONS WITH BEET & RASPBERRY SAUCE

Yield: 6-8 servings

- 2 pork Tenderloins
- flour for dusting
- 1 oz. olive oil
- 2 Tbsp butter
- 1 small onion, fine chopped
- 1 clove garlic, fine chopped
- 1/2 Tbsp honey
- 1/2 Tbsp raspberry vinegar
- 1/2 cup chicken broth
- 1 cup fresh raspberries
- 1 cup fresh, peeled, cooked and diced beets
- salt & pepper to taste
- red wine and or brandy to finish the sauce



### DIRECTIONS:

Slice each tenderloin into 6-7 medallions. Flatten slightly and dust each medallion with flour.

In skillet, heat oil, add medallions fry 2-3 min per side. Season with salt and pepper. Set aside.

Sauté onion and garlic in butter. Add honey and cook for 1 min. Deglaze with vinegar. Add chicken broth, beets and half of the raspberries. Cook for 2-3 min.

Add remaining raspberries. Season with salt and pepper to taste.

Add red wine and or brandy to taste. Pour the sauce over the medallions and serve.