



FUSTINI'S[®]

Apple and Cranberry Pork Tenderloin

Ingredients

- 1 pork tenderloin (approx. 1.5 lbs)
- 1 tablespoon [Fustini's Sage and Wild Mushroom olive oil](#), plus drizzling
- Chinese 5 Spice Rub
- Cajun Seasoning
- Salt and pepper to taste
- 1 – 2 tablespoons sage leaves, chopped or rubbed

Sauce

- 1 apple, finely chopped
- 2 tablespoons [Fustini's Red Apple balsamic](#)
- 2 tablespoons [Fustini's Maple balsamic](#)
- 1 tablespoon brown sugar
- 1 teaspoon soy sauce
- 1 can whole cranberry sauce

Directions

Step 1.

Mix together the Chinese 5 spice rub with Cajun seasoning and rub pork tenderloin all over. Drizzle olive oil to cover the pork. Place in a hot pan, browning all sides. Transfer to 400-degree oven until the internal temperature reaches 140-145 degrees, about 25-30 minutes.

Step 2.

While pork is cooking, make the sauce. In a small saucepan, heat the chopped apple, the vinegars, brown sugar and soy sauce for about 5 minutes until the apple begins to soften, add the cranberry sauce and bring to a boil, allowing the flavors to meld. Season with salt and pepper to taste.

When pork is done, remove it from the oven and transfer it to a platter. Pour sauce over top, garnish with sage and serve