

**Grilled Pork Tenderloin**

**Mushroom Apple Brandy Reduction**

Serves 8

Ingredients

16 Pork Medallions, 2-3 oz. each
2 Tbsps. olive oil
¼ cup butter
1 garlic clove, chopped
1 leek, sliced

2 cups mushrooms, sliced

2 apples, peeled, sliced into ¼” wedges
¼ cup Apple Brandy
1 cup chicken stock
1 cup heavy cream

Chef John’s Signature Seasoning, to taste

## Preparation:

1. Heat the grill plate over medium-high heat. Season medallions with olive oil and Chef John Signature Seasoning.
2. Cook Pork Medallions until charred on the first side, about 2 minutes, rotate and cook another 2 minutes. Turnover and grill for 2 more min, then remove from grill and let rest. Finish in 335° oven just before plating for 7 to 8 minutes.
3. Meanwhile, in a sauce pan over medium heat sauté the leeks & garlic in butter to soften, 2-3 minutes.
4. Add mushrooms and sauté an additional 4-5 minutes.
5. Add apples and sauté for 2-3 minutes. Deglaze with Apple Brandy, add stock to sauté pan, simmer and let reduce by half.
6. Add cream, and let gently simmer for about 10 minutes until reduced to about half again and thickened.