

From the kitchen of David and Jennifer Deaven

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Meat/Pork With Pears And Berries

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- A: 1T olive oil
1# pork tenderloin, cut into 1" slices
salt and pepper to taste
- B: 1T olive oil
2 pears, peeled and cut into 1/2" chunks
1T ginger, minced
- C: 3 green onions, sliced thin
1/3C broth
3/4C mango chutney
1/2C dried cherries, cranberries, or raisins
1T lime juice
1/2t thyme (fresh preferred)

1. Rub (A) together. Sear in skillet until browned, about 4min per side. Transfer to platter.
2. Add (B) to skillet, saute about 6min until tender.
3. Add (C) to skillet, fast simmer until thickened, approximately 10min.
4. Pour skillet contents over pork, and serve.

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