



PORK TENDERLOIN WITH BALSAMIC-CRANNBERRY SAUCE

2 SERVING; CAN BE DOUBLED

- 1½ tablespoons butter
- 1 8- to 10-ounce pork tenderloin
- ½ cup chopped onion
- 1 tablespoon chopped fresh rosemary
- ½ cup canned low-salt chicken broth
- 1/3 cup canned whole berry cranberry sauce
- 1 tablespoon balsamic vinegar

Preheat oven to 450°F. Melt ½ tablespoon butter in heavy large ovenproof skillet over medium-high heat. Sprinkle pork with salt and pepper. Sear pork on all sides, about 2 minutes. Place skillet with pork in oven. Roast pork until thermometer inserted into center registers 155°F, about 10 minutes.

Meanwhile, melt remaining 1-tablespoon butter in heavy medium skillet over medium-high heat. Add onion and rosemary; sauté until onion softens, about 3 minutes. Add broth, cranberry sauce and vinegar and whisk until cranberry sauce melts, about 2 minutes.

Transfer pork to work surface. Scrape any juices from large skillet into cranberry mixture. Boil until sauce has reduced enough to coat spoon thickly, about 6 minutes. Season with salt and pepper. Slice pork and serve with sauce.