

Grilled Pork Tenderloin with Apple Cranberry Chutney

Stonewall Kitchen



INGREDIENTS:

- 1 1/2 pounds pork tenderloin, silver skin removed
- 1 tablespoon olive oil
- 1 tsp Made in Napa Valley Pork Rub
- 1 tsp garlic powder
- 1/4 tsp cumin
- 1/4 tsp coriander
- 4 tablespoons butter
- 1 Golden Delicious apple, peeled, cored, sliced
- 1 large onion, sliced
- 1/2 cup apple wine
- 1 jar Stonewall Kitchen Apple Cranberry Chutney

DIRECTIONS:

Preheat grill to medium-high. Brush pork tenderloin with oil and rub on seasoning. Grill 20-25 minutes or until internal temperature reaches 155-160 F, turning occasionally. Transfer to cutting board and let rest 10 minutes. Meanwhile, heat butter in large skillet. Add apples and onions to skillet and sauté 5-8 minutes or until just tender. Add wine to skillet and bring to a boil. Cook over high heat until wine is reduced to 1/4 cup. Stir chutney into apple mixture in skillet, heat 2-3 minutes. Slice pork and place on serving platter. Spoon chutney sauce over and serve.