

PORK WITH APPLES, CALVADOS AND APPLE CIDER

1 pound pork tenderloin, trimmed, cut into 1 inch thick slices

5 tablespoons butter

4 medium Golden Delicious apples (about 1 1/2 pounds); peeled, cored,
sliced 1/3 inch thick

1 teaspoon sugar

2 large shallots, chopped

1 tablespoon chopped fresh thyme or 1 teaspoon dried

1/4 cup Calvados or other apple brandy

1 cup whipping cream

1/4 cup apple cider

Place pork slices between plastic wrap. Using mallet, pound pork slices to 1/4-inch thickness. (Can be prepared 4 hours ahead. Cover tightly and refrigerate.)

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add apples and sugar to skillet and sauté until golden brown, about 6 minutes. Set aside.

Melt 2 tablespoons butter in another heavy large skillet over high heat. Season pork with salt and pepper. Add pork to skillet and sauté until just cooked through, about 2 minutes per side. Transfer to plate; keep warm.

Melt 1 tablespoon butter in same skillet over medium heat. Add shallots and thyme and sauté 2 minutes. Add Calvados and boil until reduced to glaze, scraping up any browned bits. Stir in cream and cider; boil until mixture thickens to sauce consistency, about 3 minutes. Season with salt and pepper.

Reheat apples, if necessary. Arrange a few pork slices on each plate. Spoon sauce over. Top generously with sautéed apple slices and serve.

Serves 4.

Bon Appétit

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