

Balsamic Roast Pork Tenderloin

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Recipe Source: [Kevin Is Cooking](#)



INGREDIENTS:

- 3 pounds of pork tenderloin (two 1-1/2 pound tenderloins)
- 4 cloves of garlic, crushed
- 2 tablespoons fresh rosemary, chopped
- 2 tablespoons grated lemon zest
- 2 tablespoons olive oil, separated
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1/2 cup beef stock
- 1/2 cup balsamic vinegar
- 2 tablespoons butter
- 2 tablespoons capers (optional)

DIRECTIONS:

- Preheat the oven to 450°F.
- Combine the garlic, rosemary, lemon zest, one tablespoon oil, salt and pepper into a paste. Press this mixture onto the tenderloins.
- In a large skillet with an oven proof handle, heat 1 tablespoon of oil over medium heat. Add the tenderloins and cook, turning frequently, until brown on all sides, about 8-10 minutes.
- Transfer to the oven and roast for 12 minutes.
- Remove pork from the pan and keep warm.

- Set the pan over high heat and stir in the beef stock and vinegar, scraping up the cooked bits. Bring this to a boil and cook until reduced by half. Turn the heat off, whisk in the butter, 1 tablespoon at a time until melted. Stir in the capers (if using).
- Cut the tenderloin into thick slices and serve with balsamic sauce spooned over the top.