



Ingredients:

Fennel & Fire Ingredients:

Winter Seasoning
 Fire Salt
 Citrus Peppercorn
 Spirit Spice - Chai (optional)

Other Ingredients:

Four Pork Tenderloin
 two small apples - chopped
 one pear- chopped
 one orange-zested & juiced

Pantry Ingredients:

Two to Three Tbsp butter
 Olive Oil
 Maple Syrup
 Cherry Preserves



Serving Size: 8

Directions:

Marinade:

1. Begin by zesting one orange; reserve the zest in a covered container in the refrigerator.
2. Juice the orange, then place two pork tenderloins in separate zip-lock bags.
3. Pour Fennel and Fire Chai vodka (or plain vodka) into each bag to cover the tenderloins.
4. Add one teaspoon of Fennel and Fire Citrus Peppercorn, one teaspoon of Fennel and Fire Fire Salt, and half of the orange juice to each bag.
5. Squeeze out the air, seal the bags, and refrigerate.
6. Allow the pork to marinate for 6 to 24 hours, turning them periodically.

Prepare Pork Tenderloin:

1. Remove the marinated pork tenderloins from the zip-lock bags, placing them on a plate. Pat dry.
2. Generously sprinkle both sides of the tenderloins with Fennel and Fire Winter seasoning.
3. Allow the pork to sit at room temperature for up to 30 minutes before cooking.

Prepare Cherry Preserve Glaze:

1. Mix 1/2 cup of cherry preserves in a bowl, two teaspoons of Fennel and Fire Winter spice blend, and one tablespoon of maple syrup.

Cook:

1. Preheat your oven to 425 degrees Fahrenheit.
2. Add two tablespoons of olive oil to a cast-iron skillet and heat it over medium heat.
3. Sear the marinated pork tenderloins on all four sides.
4. Add a splash of chicken broth or water to the pan. As it steams, place the cast-iron skillet with the tenderloins in the oven and cook for approximately 15 minutes.
5. Remove the cast iron skillet from the oven and brush the Winter Cherry Maple Glaze over the pork.
6. Set the oven to broil and return the pork to the oven. Broil for 2-3 minutes or until the sauce caramelizes.
7. Check the doneness of the pork; it should reach an internal temperature of 145 to 155 degrees Fahrenheit.
8. Remove the tenderloins from the oven and let them rest for 3-5 minutes.

Fruit & Pan Sauce:

1. Cover the skillet handle covered with an oven mitt. Add chopped apples and pears to the pan.
2. Stir and cook over medium-high heat for 6-8 minutes or until the fruit becomes tender.
3. Add two tablespoons of cherry preserves, two tablespoons of butter, and two teaspoons of Fennel and Fire Winter spice blend in the same skillet. Stir until mixed and warmed through.

Plate:

1. Slice the rested tenderloins into 1/4-inch coins and place them on a plate.
2. Add the fruit sauce on the side and sprinkle the orange zest over the meal.
3. Suggested sides: roasted potatoes or rice, spicy carrots or balsamic-glazed Brussels sprouts, and a green salad with pecans, feta, and cranberries, dressed with balsamic vinaigrette.