

PORK TENDERLOINS WITH CRANBERRIES, WALNUTS, AND DRIED FRUIT

1 tsp. ground ginger
2 tbsp. light brown sugar
½ tsp. ancho chili powder, or to taste
½ tsp. salt, or to taste
¼ tsp. freshly ground black pepper, or to taste
2 (1 ½ lbs.) pork tenderloin
2 tbsp. olive oil
1 (14 oz.) can jellied cranberry sauce
1 orange, zested and juiced
2 tbsp. lemon juice
1/3 cup chopped dried apricots
1/3 cup chopped dried figs
1/3 cup chopped walnuts
1 tbsp. minced fresh rosemary
Fresh rosemary sprigs, for garnish

1. Preheat the oven to 425F. Line a baking sheet with aluminum foil.
2. Combine ground ginger, light brown sugar, ancho chili powder, salt, and black pepper in a small bowl; set aside.
3. Fold about 2 or 3 inches of the thin ends of the tenderloin under the roast and tie 2x with kitchen string. Oil each tenderloin with 1 tablespoon olive oil. Sprinkle dry seasoning mix evenly over both tenderloins and lightly rub to distribute. Place seasoned tenderloins on the prepared pan.
4. Roast, uncovered, in the preheated oven until an instant read thermometer inserted in the center reaches 135F, 20-25 minutes.
5. Remove tenderloins from the oven, tent with foil, and allow to rest about 10 minutes, internal temperature should rise to a safe 145F during the rest.

6. Meanwhile, for the sauce, melt cranberry sauce in a small saucepan over low heat, stirring occasionally. Stir in orange zest, orange juice, and lemon juice. Add apricots, figs, walnuts, and fresh minced rosemary; bring to a boil; then remove from heat, allow to stand until the tenderloins finish.

7. To serve, slice tenderloins and place on a serving platter. Add cranberry mixture on top of tenderloin slices, and on the platter. Garnish with fresh rosemary sprigs.

Serves 6