

Pork Tenderloin with a Mushroom Vermouth Sauce



Ingredients :

- 2 pcs.(2.5 lb.) pork tenderloin
- 10 oz baby bella mushrooms (cut in quarters)
- 1/2 red onion (chopped)
- 4 tbsp. roasted garlic seasoning
- 1 cup sweet vermouth
- 1 cup heavy cream
- 1 tsp butter
- 1 tsp flour
- fresh thyme

Directions:

1. Cut off the shiny white vine on the pork. Season well with the roasted garlic seasoning all sides.
2. over medium heat, in a large frying pan heat oil. Place the pork in the pan and brown all sides (about 5 minutes each side). Remove the pork and place on the cutting board to rest.
3. Using the same frying pan, melt butter, add flour then red onion. Cook for 1 minute.
4. Add quarter mushrooms and cook for 3-5 minutes.
5. Stir in the sweet vermouth and cooking it 'till its reduced by half. Add the heavy cream bring to a simmer and turn off the heat.
6. Slice the pork and place on a plater. Pour the sauce over the pork. Chopped up some fresh thyme and sprinkle on top.