

Quick & Easy

THE COSTCO WAY

Pork Tenderloin with Blood Orange Glaze

Makes 6 to 8 servings

Blood Orange Marinade Ingredients:

1 Tbsp olive oil
2 Tbsp scallions, diced
Zest and juice of 5 Sunkist® Blood Oranges
¾ cup sugar
½ cup balsamic vinegar
1 cup port wine
1½ Tbsp rosemary, minced

Instructions:

In a small saucepan over medium, add olive oil and scallions. Saute until translucent. Do not let scallions darken in color. Stir in orange zest, juice, sugar, balsamic vinegar, port wine and rosemary. Bring marinade to a boil over medium-high, stirring constantly. Remove from heat. Cool for about 5 minutes, or until marinade is 120 F. In a blender, puree marinade on high until smooth. Set aside.

Pork Tenderloin Ingredients:

2 to 2½ lbs pork tenderloins
Pepper and salt to taste
4 Tbsp vegetable oil
1 Sunkist Blood Orange, sliced and cut into wheels for garnish
4 rosemary sprigs for garnish

Instructions:

Place tenderloins in a large plastic bag. Add marinade. Marinate for at least 2 hours. Preheat oven to 350 F. Remove tenderloins from the bag. Do not discard marinade. Season with salt and pepper on all sides, pressing seasoning into meat.

Heat a 12- to 14-inch skillet to medium. Add vegetable oil. Heat for 1 to 2 minutes, or until hot. Add pork to the skillet. Sear for 2 to 3 minutes per side. Place pork in a roasting pan. Pour reserved marinade over pork. Cook in the oven for about 20 minutes, or until the internal temperature reaches 145 F. Remove from the oven. Place on a plate. Cover with foil. Rest for 5 minutes. Do not discard marinade.

While pork is resting, pour marinade from the roasting pan into a small saucepan. Over medium heat, reduce marinade until it reaches a thick glaze consistency. Slice pork into medallions. Place on a platter. Drizzle glaze over the top. Garnish with orange wheels and rosemary sprigs.

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