

## Oso Sweet Onion Recipe Cards

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### Oso Sweet Brandied Pork Tenderloin

PREP TIME 10 MIN. | SERVES 3

This is one of my favorite dishes to serve at a party because it is oso easy and oso rich. Hint: Make sure the pan is hot for searing the tenderloin and onions. This Brandy cream sauce makes anyone an instant chef!

#### Ingredients

|          |                                     |          |                                     |
|----------|-------------------------------------|----------|-------------------------------------|
| 1        | Oso Sweet Onion<br>(large, chopped) | 1        | Pork Tenderloin<br>w/ pan drippings |
| 1 cup    | Brandy                              | To Taste | Salt & Pepper                       |
| 1 tblspn | Olive Oil                           |          |                                     |
| 1 tblspn | Soy Sauce                           |          |                                     |
| 1 cup    | Orange Section<br>(canned or fresh) |          |                                     |
| 2 cup    | Heavy Cream                         |          |                                     |

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#### Preparation

Trim the silver skin from the pork tenderloin and cover with salt and pepper. Sear the tenderloin in a hot pan with olive oil and brown all sides. Don't clean that pan, save it for the sauce. Transfer to an oven pan and cook for 30 minutes or until fully cooked at 350. Let rest 20 minutes and save the pan drippings.

Saute onions in the leftover seared pan oil with the dripping on medium heat until clear. Add brandy and reduce 80%. Add chicken stock and reduce 80%. Add cream and reduce 50%. Add soy to taste and orange segments.

Pour on a serving dish over the sliced pork. Enjoy!

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