



Ingredients:

Fennel & Fire Ingredients:

Winter Seasoning
Fire Salt
Citrus Peppercorn
Veggie Heaven
Spirit Spice - Chai

Other Ingredients:

Four Pork Tenderloin
two apples - chopped
one pear- chopped
one orange

Pantry Ingredients:

Two to Three Tbsp butter
Olive Oil
Maple Syrup
Cherry Preserves



Serving Size: 8

Directions:

Marinade:

1. Begin by zesting one orange and placing the zest in a container, covering it, and storing it in the refrigerator.
2. Juice the orange, and then take two pork tenderloins and place them in separate zip-lock bags.
3. Pour Fennel and Fire Chai vodka into each bag, enough to cover the tenderloins.
4. In each bag, add one teaspoon of Fennel and Fire Citrus Peppercorn, one teaspoon of Fennel and Fire Fire Salt, and half of the orange juice.
5. Squeeze out the air, seal the bags, and refrigerate. Repeat this process for the other two pork tenderloins.
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 and the liquid, placing them on a plate.
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. In a bowl, mix 1/2 cup of cherry preserves, 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 skillet from the oven and brush the Cherry Preserve Sauce onto 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.

While the pork is resting, make the Fruit Sauce:

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

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 on top.
3. Serve with choice of: roasted potatoes, spicy carrots, balsamic-glazed Brussels sprouts, rice, balsamic dressed green salad with pecans, feta, and cranberries.