

## Pork Normandy

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**Rated:** ★★★★★

**Submitted By:**  
NEWMOMTIFF

**Prep Time:**  
20 Minutes

**Cook Time:** 1  
Hour

**Ready In:** 1 Hour  
20 Minutes

**Servings:** 6

"Pork tenderloin is baked with sauteed onions, sliced apples, and hard cider; then finished with 2 tablespoons cream. I got this recipe from my mother who learned to make it when we lived in England. It's a family favorite."

### INGREDIENTS:

1 tablespoon butter	5 ounces chicken stock
1 1/2 pounds pork tenderloin	1/3 (12 fluid ounce) bottle hard apple cider
1 medium onion, thinly sliced	salt and pepper to taste
1 large sweet apple - peeled, cored and thinly sliced	2 tablespoons heavy cream
1 tablespoon all-purpose flour	

### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Heat butter in an oven-proof skillet over medium heat. Place pork tenderloin in butter, and brown on both sides. Remove from skillet, and set aside.
3. Stir in onions, and cook 2 to 3 minutes. Stir in apple, and cook until golden brown. Stir in flour; cook about 30 seconds.
4. In a bowl, stir together stock and apple cider. Stir into skillet, and bring to a boil. Return tenderloin to skillet. Season to taste with salt and pepper. Cover skillet.
5. Bake in preheated oven until tender, about 45 minutes. Remove tenderloin to a cutting board, and cut into 1 1/2-inch slices.
6. Pour the sauce, including the onions and apples, into a blender or food processor and pulse until smooth. Return the sauce to the pan, and reheat over medium-low; stir in 2 tablespoons cream, and heat until warm. Serve sauce spooned over sliced tenderloin.

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easy.*  
-- Angela Sackett



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