

Garry's Pork Tenderloin  
in  
Mushroom Wine Sauce



<i>Ingredients</i>	<i>Directions</i>
<p>1 Pork Tenderloin 2 tbsp Dijon (divided) 1 tsp dried thyme 1 tsp salt ½ tsp pepper 2 shallots (diced) 1 c dry white wine 1 c 35% whipping cream 2 tbsp Dried parsley 1 ½ c mushrooms (thickly sliced)</p> <p><b><i>Wine Pairing</i></b> <i>Red Burgundy</i> <i>Pinot Noir</i> <i>Lightly Oaked Chardonnay</i> <i>Pinot Gris</i></p>	<p>Pat Pork Tenderloin dry. Combine 1 tbsp mustard, thyme, salt &amp; pepper. Rub onto pork tenderloin and set aside to marinate for 1 hr.</p> <p>Heat oil in heavy skillet and brown meat on all sides. Remove pork from pan. Add the mushrooms and Sauté them slightly for a few minutes and remove from pan. Add the wine to the pan and simmer while scraping up the bits of meat that are stuck to the pan. Reduce the wine to ½ and then add the cream, 1 tbsp mustard and parsley. Stir until all combined and then add the reserved pork and mushrooms and keep it at a simmer until the pork tenderloin is done. About 30 mins.</p> <p>To serve, remove the pork from pan and slice in thick slices onto a serving plate and top with the mushroom sauce.</p>