



Sarah's Sea Salt – Tuscan Salt

Try this pork tenderloin using Coastal Goods Sarah's Sea Salt – Tuscan Salt. It's a perfect fall dish, truly delicious, quick and easy, and you can use any fruits, dried or fresh, you have on hand, as well as any nuts. Just be sure to stir your salt first, so you get a good mixture of all the wonderful herbs and spices along with the fine grain Mediterranean sea salt.



Ingredients

Serves 4

- ◆ 1 pork tenderloin – preferably out of the refrigerator for 1 hour
- ◆ Sarah's Sea Salt – Tuscan Salt – stir first, then spoon it out and sprinkle on from the spoon
- ◆ Fresh ground pepper
- ◆ 1 Tbs. grapeseed oil
- ◆ 1 large handful of dried apricots
- ◆ 3 – 4 fresh figs, cut in half or quartered, depending on their size
- ◆ 1 handful of walnut halves
- ◆ ½ cup dry Vermouth
- ◆ ½ Tbs. butter
- ◆ 1 handful of chopped Italian parsley

Instructions

1. Preheat oven to 350 degrees.
2. Heat grapeseed oil in an ovenproof skillet on high heat until almost smoking.
3. Season both sides of the pork tenderloin with Sarah's Sea Salt – Tuscan Salt and pat down the herbs on the meat.
4. Brown the pork in the skillet on all sides, for a total of about 5 minutes. Pour in the vermouth and scatter the figs, apricots and nuts on the meat and in the skillet.
5. Put the skillet in the oven to roast for 15 – 20 minutes, depending on your poundage and how long it's been out of the refrigerator. Let the pork reach a temperature of 135 degrees with an instant read thermometer. It will gain more heat as it rests and you don't want to overcook it or it will be dry. It is fine to be pink inside. My pork tenderloin was perfect at 17 minutes.
6. Keep the fruit and nuts warm in the skillet on your stovetop. Add the butter to melt in the pan drippings to make a nice little sauce. Pour fruit, nuts and sauce over your meat.

Notes