

Apricot Glazed Pork Tenderloin



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

- 1 1-½ lb piece of Pork Tenderloin
- 2 Golden Delicious Apples, halved
- ¼ cup of Apricot Preserves
- 1 ½ Tbsp of Balsamic Vinegar
- 1 Tbsp of Dijon Mustard
- Salt and Pepper to taste

For the celery root puree:

- 1 Head of Celery Root, peeled, washed and cut into bite size pieces
- Whole milk
- Salt and pepper
- A few Leaves of Fresh Sage
- 2 Cloves of Garlic, peeled but not chopped

For the acorn squash

- 1 Acorn Squash, halved, seeded and cut into wedges or slices
- 2 Tbsp of unsalted Butter at room temperature
- 1 Tbsp of Balsamic Vinegar
- Salt and Pepper to taste
- ½ cup of Brown Sugar

1) Preheat the oven to 425, line a 2 baking sheets with aluminum foil and set aside.

2) In a small pan, add the apricot preserves, Dijon mustard, balsamic vinegar and season with salt and pepper. Cook that over medium heat until for a few minutes or until the mixture has gotten nice and runny.

3) Season your pork tenderloin with salt and pepper and place it on the foil lined baking sheet.

4) Spread ¾ of the apricot mixture all over the pork tenderloin and pop it in the oven for about 35 to 40 minutes or until the internal temperature reaches 150 degrees.

5) In a small bowl, mix together the butter, and 1 Tbsp of balsamic vinegar.

6) Place the acorn squash wedges on a foiled lined baking dish and smear the butter and vinegar mixture all over, sprinkle the brown sugar all over the top and cover with aluminum foil.

7) Roast them for about 35 minutes.

For the Celery root Puree:

8) Put the celery root pieces in a saucepan and put enough whole milk in to cover the celery root by about one inch. Add the sage and garlic and bring the mixture to a boil over medium high heat.

9) Once the mixture is up to a boil, reduce the heat to medium low and let it simmer for about 20 minutes or until tender.

10) For the Pork, after its had about 30 minutes of roasting (it should have another 10 minutes to go) pour over the remaining glaze and pop it back into the oven to finish cooking.

11) After the acorn squash has had about half an hour in the oven, remove the foil and add the apples to the same baking sheet as the squash. Sprinkle a little brown sugar over the apples and return to the oven so everything roasts for another 15 minutes or so.

12) When the celery root is fork tender, drain but reserve the liquid.

13) Season the celery root with salt and pepper and mash it with a potato masher or an emersion blender, add in a little of the milk you used to cook it in if it needs a bit of liquid.

14) Take the pork out of the oven and let it rest for 10 minutes before slicing.

15) When ready to serve, lay the celery root puree lengthwise on a platter, place the sliced pork right on top of the celery root puree to absorb all of the juices from the pork, arrange the apples and acorn squash all around the platter and enjoy!

