



Lopez Island Farm Pork Loin with Apple Marmalade Glaze

Created by Bruce Dunlop, Lopez Island Farm, Lopez Island, WA

Ingredients:

2-3 lb. pork tenderloin or loin chops
2 shallots, chopped
3 cloves garlic, chopped
Olive oil
1/2 cup sherry or red wine
Salt and pepper
3 tablespoons Lopez Island Farm Apple Marmalade

For the pork, preheat oven to 350°. Season with salt and pepper. Heat oil in an oven proof pan until smoking hot, add meat and sear both sides over high heat, about 2 minutes per side.

Place pan in oven and bake 15-20 minutes until cooked through. For glaze, remove pan from oven and set pork loin aside. Add shallots, garlic, and some cracked black pepper to pan.

Sauté lightly about 1 minute. Add sherry or wine and Lopez Island Farm Apple Marmalade, boil until reduced by half. Return pork to the pan and turn to coat all sides. Slice the pork and arrange on platter with extra glaze spooned over top.
Variation: Substitute chicken pieces for the pork tenderloin.

Serves 4