

ORANGE AND ROSEMARY PORK TENDERLOIN

(slightly modified from [A Taste of Home Cooking](#))

2 pork tenderloins
4 oranges, juiced
4 tablespoons olive oil
2 tablespoons white wine vinegar
2 teaspoons agave nectar
2 cloves garlic, finely chopped
2 tablespoons fresh rosemary, chopped
1/2 teaspoon kosher salt
Freshly ground black pepper
1/4 cup heavy cream
chopped parsley leaves

Cut the tenderloins in 3 or 4 equal portions and place them in a plastic bag. Whisk together the marinade ingredients and pour them over the meat. Cover and refrigerate for at least 4 hours, preferably overnight, massaging the meat when you have a chance, or moving the pieces around).

Preheat the oven to 370 degrees. Remove the pork from the fridge and pour the marinade into a small saucepan.

Heat an oven-safe skillet over medium-high heat. Place the pork pieces into the skillet and sear on all sides, about 10 minutes total. Put the skillet in the oven and roast for 20 minutes, until cooked through (the meat should be pale pink in the center; if using a meat thermometer, the recommended safe internal temperature is 160°F), flipping the meat a couple of times during the roasting.

While the meat is roasting, put the saucepan with the remaining marinade over medium-high heat and bring to a boil. Keep boiling, uncovered, stirring regularly, until the marinade has reduced halfway. Add in the cream, salt and parsley. Stir, and keep warm over low heat.

When the meat is ready, remove the skillet from the oven, and transfer the meat to a cutting board. If there are any juices in the skillet add them to the sauce and bring back to a boil. Cut the meat pieces into thick slices and serve with the sauce, sprinkling more fresh parsley on top.