



## Garlic and Herb Roasted Pork Tenderloin

Marilyn served this delicious dish at our 2017 Tastee Luncheon.

2 pork tenderloins, about 1 pound each  
kosher salt and freshly ground black pepper  
2 large stalks fresh rosemary  
2 sprigs fresh thyme  
6-8 cloves garlic, peeled  
1 lemon, zested  
¼ c olive oil  
½ c beer or white wine

Preheat oven to 475°.

Pat dry the tenderloins. Sprinkle lightly with kosher salt and black pepper. Place in a 13x9 metal roasting or baking pan.

Strip the rosemary and thyme leaves from their stems. Place in a small food processor. Add garlic cloves and lemon zest, then, with the lid on and motor running, slowly pour in the olive oil. It should turn into a loose paste, as the garlic gets chopped. If it sticks to the sides or doesn't get finely mashed, add more olive oil until you have a nice paste. Smear this paste all over the tenderloin, rubbing it into all sides of the pork.

Put the pork into the oven and roast for 10 minutes. Carefully flip both pieces of meat, using tongs, and then put back into the oven for an additional 8-10 minutes. Check the temperature of the meat with an instant-read thermometer placed in the thickest section; when it hits 155°F, take the pork out of the oven.

Place the pork on a cutting board and cover with foil to let it rest. The internal temperature of the meat will continue to rise as it rests. Let it rest about 10 minutes before slicing.

Place the roasting pan over medium heat on the stove. Pour in ½ cup of beer or white wine, or chicken stock or even water. Bring to a simmer, scraping the pan constantly. Scrape up all the dark roasted bits and extra sauce from the bottom of the pan and let simmer until reduced into a brown, slightly thicker sauce.

Slice pork into 1 inch thick rounds and lay out on a platter or in a bowl. Drizzle with the pan sauce and serve immediately.