



# Pork Tenderloin with Blueberry Glaze and Mushrooms

SERVES 4

Perfectly seasoned pork topped with a tart blueberry glaze — a definite palate pleaser! Served with a bed of buttery mushrooms, this entrée is quick to come together, and pairs perfectly with Pinot Meunier or Pinot Noir.

## Ingredients

### Pork

1 lb pork tenderloin

1/4 teaspoon salt

1/4 teaspoon ground black pepper

1 teaspoon dried thyme

1 tablespoon oil

### Glaze

1 pint blueberries

5 cloves garlic, minced

1 1/2 tablespoons fresh thyme

1 tablespoons sugar to taste

1/4 cup lemon juice

### Mushrooms

3 tablespoons butter

1 pound white button mushrooms, stems trimmed

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

2 cloves garlic, minced

1 teaspoon fresh thyme leaves, plus more for garnish

## Directions

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**1. To make the pork:** Preheat the oven to 400° F and prepare a baking sheet lined with foil. While preheating, season the pork with salt and pepper and thyme. Next, heat oil and brown the pork evenly in a frying pan. Place on a baking sheet and transfer to the oven to cook for 18-20 minutes or until a thermometer reads 145° F. Allow to rest for at least 5 minutes before slicing.

**2. For the glaze:** Combine blueberries, garlic, thyme and sugar in a large saucepan. Turn heat to medium. Mash blueberries to let juices release. Simmer for 3-4 minutes, until blueberries are softened. Add lemon juice and simmer for an additional 10-15 minutes, or until mixture is reduced and thickened. Serve sauce spooned over sliced pork tenderloin.

**3. Cook the mushrooms:** Melt the butter in a large skillet over medium heat. Add the mushrooms and season with the salt and pepper. Cook undisturbed until the mushrooms are browned on the bottom, about 5 minutes. Flip the mushrooms and cook undisturbed until browned on the second side and tender, about 5 minutes more. Add the garlic and thyme and sauté until fragrant, about 1 minute. Serve immediately.



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### Suggested Pairing: Spirit Hill Vineyard Pinot Meunier

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Inspired by Coteaux Champenois bottlings of Pinot Meunier, we have embarked on an experiment to find our own unique character of red wine Meunier here in the Eola-Amity Hills. Dark and dense, yet subtle red fruit and flowers interweave with savory freshness. Just two 1.5 ton fermenters were produced, one fermented entirely with its stems, the other fermented with just its berries. The resulting blend is just 5 barrels of free run wine from these two ferments, aged in French oak barrels for 16 months.