



This Restaurant-Worthy Pork Tenderloin Brings the Sauces—One Fruity, One Fresh

JUMP TO RECIPE

Prep	10 mins
Cook	70 mins
Cooling Time:	10 mins
Total	90 mins
Serves	3 to 4

Ingredients

For the Roasted Cherry Compote:

- 4 cups fresh sweet cherries or thawed frozen cherries (18 ounces; 510 g), pitted
- 6 tablespoons light brown sugar (2.5 ounces; 70 g)
- 1/2 teaspoon Diamond Crystal kosher salt; for table salt use half as much by volume
- 1/2 cup (120 ml) dry red wine (such as Malbec)
- 1/4 cup (60 ml) balsamic vinegar
- 1 (4-inch) thyme sprig
- 1 fresh bay leaf

For the Pork Tenderloin:

- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons light brown sugar
- 1 1/2 teaspoons Diamond Crystal kosher salt; for table salt use half as much by volume
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1 (1 1/4 pounds; 567 g) trimmed pork tenderloin
- 2 teaspoons neutral oil such as canola oil

For the Arugula Sauce:

- 1/2 cup (120 ml) extra-virgin olive oil
- 1 cup packed arugula (1 ounce; 28 g)
- 1/4 cup fresh basil leaves (1/8 ounce; 3.5 g)
- 2 tablespoons (2/3 ounce; 18 g) lightly toasted pistachios
- 1 tablespoon (15 ml) fresh lemon juice (from 1 lemon)
- 1 medium clove garlic
- 3 ice cubes (2 1/4 ounces; 64 g total)
- 1/2 teaspoon Diamond Crystal kosher salt; for table salt use half as much by volume
- 1/4 teaspoon freshly ground black pepper

Directions

1. **For the Roasted Cherry Compote:** Adjust oven rack to middle position, and preheat oven to 450°F (230°C). In a large oven-safe skillet, add cherries, sugar, and salt; stir until evenly coated. Transfer skillet to oven, and bake until cherries are tender and liquid begins to caramelize, 30 to 35 minutes.
2. Remove skillet from oven, and carefully stir in wine, vinegar, thyme sprig, and bay leaf. Return to oven, and continue to bake until liquid is bubbling and begins to thicken and flavors meld, about 15 minutes. Remove from oven and set aside to cool (sauce will thicken as it cools).
3. **For the Pork Tenderloin:** While the cherries cook, in a small bowl stir together cumin, brown sugar, salt, smoked paprika, and garlic powder until combined. Rub pork with oil and sprinkle evenly with spice mixture, rubbing spices into pork so they adhere. Transfer to a rimmed baking sheet lined with parchment paper. Let sit at room temperature while the cherry compote cooks.
4. Once cherry compote is cooked, set aside and reduce oven temperature to 375°F (190°C). Roast tenderloin until an instant-read thermometer inserted into center of pork registers 120 to 130°F (49 to 54°C) for medium-rare or 130 to 140°F (54 to 60°C) for medium, 25 to 30 minutes. Remove from oven, and let rest 10 minutes while preparing the arugula sauce.
5. **For the Arugula Sauce:** In a blender, add oil, arugula, basil, pistachios, lemon juice, garlic, ice cubes, salt, and black pepper and blend on high speed until smooth, about 1 minute, scraping down sides as needed. Transfer to a small bowl, and set aside.
6. **To Assemble:** Transfer pork to a cutting board. Slice crosswise into 1/2-inch-thick medallions, and serve with prepared cherry compote and arugula sauce (reserve any remaining sauce for another use).

Special Equipment

Large oven safe skillet, rimmed baking sheet and parchment paper, blender

Make-Ahead and Storage

The cherry sauce can be prepared ahead and refrigerated for up to 3 days. Reheat in a saucepan over medium heat until warmed through.

The pork can be refrigerated for up to 4 days and reheated in a 350°F (175°C) oven until warmed through.

The arugula sauce can be refrigerated in an airtight container for up to 2 days. Note that it may darken in color as it sits.