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## ♦ Apple Cider Sauce ♦

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*Makes enough to sauce 2 pork tenderloins*

### INGREDIENTS

1 1/2 cups apple cider  
1 cup low-sodium chicken broth  
2 teaspoons cider vinegar  
1 cinnamon stick  
4 tablespoons unsalted butter cut into 4 pieces  
2 large shallots minced (about 1/2 cup)  
1 tart apple such as Granny Smith, cored, peeled, and diced small  
1/4 cup Calvados or apple-flavored brandy  
1 teaspoon minced fresh thyme leaves  
Table salt and ground black pepper

### INSTRUCTIONS

1. Combine cider, broth, vinegar, and cinnamon stick in medium saucepan; simmer over medium-high heat until liquid is reduced to 1 cup, 10 to 12 minutes. Remove cinnamon stick and discard. Set sauce aside until pork is cooked.
2. Pour off any fat from skillet in which pork was cooked. Add 1 tablespoon butter and heat over medium heat until melted and foaming subsides. Add shallot and apple and cook, stirring occasionally, until softened and beginning to brown, 1 to 2 minutes.
3. Remove skillet from heat and add Calvados. Return skillet to heat and cook about 1 minute, scraping bottom with wooden spoon to loosen browned bits.
4. Add reduced cider mixture, any juices from resting meat, and thyme; increase heat to medium-high and simmer until thickened and reduced to 1 1/4 cups, 3 to 4 minutes.
5. Off heat, whisk in remaining 3 tablespoons butter, and adjust seasonings with salt and pepper.
6. Pour sauce over pork and serve immediately.