



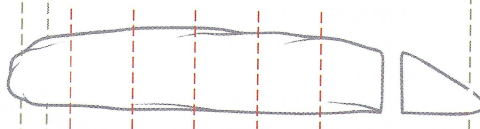
Because we use medallions rather than cutlets, our pork stays tender and moist.

## INGREDIENT SPOTLIGHT

### Marsala

Marsala, which comes from Sicily, is a fortified wine. This means that brandy or a neutral spirit has been added to it. It can be found in both sweet and dry styles, a classification based primarily on the residual sugar content of the wine. Aside from the obvious—sweet Marsala tasted sweeter than dry—the dry type features raisin and prune flavors balanced by sharp acidity and savory, nutty notes. Sweet Marsalas possess those same dried-fruit flavors but also offer hints of molasses and caramel. For this recipe, be sure to use the dry type.

## TECHNIQUE



### Making Pork Medallions

Cut away about 1 inch from tail of each tenderloin; reserve for another use. Cut each tenderloin crosswise into 6 equal medallions, about 1½ inches thick. Press medallions lightly to even thickness.



## PORK MARSALA Serves 4 to 6

We trim off the narrow tail portions of the tenderloins to ensure evenly sized (and cooked) pork medallions. Reserve the trimmed pieces for another use. Be sure to buy dry Marsala, not sweet.

- 2 (12- to 16-ounce) pork tenderloins, trimmed

Salt and pepper

- ¼ cup olive oil

- 12 ounces cremini mushrooms, trimmed and sliced thin

- 1 shallot, minced

- 3 garlic cloves, minced

- 1 tablespoon all-purpose flour

- 1 cup chicken broth

- ¾ cup dry Marsala

- 4 tablespoons unsalted butter, cut into 4 pieces and chilled

- 1 tablespoon lemon juice

- 1 tablespoon minced fresh parsley

1. Cut 1-inch piece from tail end of each tenderloin; reserve for another use. Cut each tenderloin crosswise into 6 equal medallions, about 1½ inches thick. Press medallions lightly to even thickness, then pat dry with paper towels and season with salt and pepper.

2. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add mushrooms, ¼ teaspoon salt, and ¼ teaspoon pepper and cook, stirring occasionally, until liquid has evaporated and mushrooms are well browned, about 10 minutes. Transfer to bowl; cover to keep warm.

3. Add 2 tablespoons oil to now-empty skillet and heat over medium-high heat until just smoking. Add pork and cook until well browned and centers register 140 degrees, about 4 minutes per side. Transfer pork to platter and tent with aluminum foil.

4. Heat remaining 1 tablespoon oil in now-empty skillet over medium-high heat until shimmering. Add shallot, garlic, flour, ¼ teaspoon salt, and ¼ teaspoon pepper and cook until shallot is softened, about 1 minute. Stir in broth and Marsala and bring to boil. Cook until reduced to 1 cup and slightly thickened, about 5 minutes.

5. Reduce heat to low and whisk in butter, 1 piece at a time, until emulsified. Stir in lemon juice, parsley, mushrooms, and any accumulated pork juices. Season with salt and pepper to taste. Spoon sauce over pork and serve.