

Bleu de Roi Pork Tenderloin

* Get at the Domaine:
Le Bleu de Roi and the raspberry honey

Preparation: **10 minutes**
Cooking time: **25 minutes**
Serving: **4**

Ingredients

1 tbsp (15 mL) of butter
2 pork tenderloins
1/2 onion, finely chopped
1 cup (250 ml) of blueberries
1 cup (250 ml) of **Bleu de Roi (blueberry wine aperitif from Domaine le Cageot)**
1/4 cup (65 ml) of raspberry honey
2 tbsp (30 ml) of fresh rosemary
Salt and Pepper to your taste

Steps

1. Melt butter in large frying pan
2. Sear each side of the meat in butter for about 1-2 minutes.
3. Remove meat and keep warm.
4. In the same pan, add all the other ingredients and cook for 3 minutes.
5. Put the tenderloins in a baking dish.
Add sauce, cover and bake at 350 °F for + / - 20 minutes.
Because pork is much better pink, do not overcook.
6. Serve with rice and vegetables of your choice. (e.g.: honey carrot, turnip,)

Note

Blueberries can be fresh, frozen or dried.

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