

Honey Dijon Pork Tenderloins w/ Lady Apples

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So, how did I wind up with all these cute tiny apples called "Lady Apples"?

My market was out of those funky weird looking gourds for Thanksgiving and I was desperate for a centerpiece for my table. The produce guy suggested I use these cute little apples mixed with acorn squash and other produce that I could actually use after the holiday!

What a great idea! Instead of throwing away a dead centerpiece, I am using up all the squash and apples! (so clever).

These apples are in the heirloom apple category and are one of the earliest varieties of apples. They are good to eat, crispy and not too sweet. They are very cute and little and can usually be found around now for Christmas.

This was the perfect weeknight dinner and we loved the roasted apples with the Dijon mustard and rosemary. Great combination.





Roasted Honey-Dijon Pork Tenderloins with Lady Apples and Rosemary (adapted from [Gastronomer's Guide](#))

- 2 pork tenderloins (about 2 to 3 pounds total), trimmed of fat and silver skin
- 2 tablespoons Dijon mustard
- 1 tablespoon honey
- 1 tablespoon minced fresh rosemary
- 2 teaspoons coarsely ground black pepper
- 1 tbsp kosher salt
- 2 tablespoons canola or olive oil
- 6 sprigs rosemary
- 8-10 lady apples, halved (you can substitute 4 regular apples, quartered)
- 2 tablespoons lemon juice
- 2 tablespoons flour
- 1 cup chicken stock, heated

Preheat oven to 425 degrees F.

Combine mustard, honey, minced rosemary, salt, pepper, and 1 tablespoon oil in a small bowl. Brush tenderloins with mixture and place on a large rimmed baking sheet or shallow roasting pan. Lay rosemary sprigs around pork. Roast for 10 minutes.



Meanwhile, toss the lady apples in lemon juice, then drizzle with remaining tablespoon oil. Remove the pork from the oven and arrange apple halves cut-side down around loins.



Return pan to oven and lower heat to 375 degrees F. Roast for 25 to 30 minutes or until an instant-read thermometer, inserted into the thickest part of one loin, reads between 135 and 140 degrees F. Carefully remove apple halves to a plate. Remove pork loins to a carving board and tent with foil. Let rest for 5 to 10 minutes.

Meanwhile, place roasting pan over medium heat. Add flour to pan juices and cook, stirring until a thick, slightly darkened paste forms. Pour heated stock, a little at a time, whisking until gravy forms. Cook for 5 minutes to reduce slightly. Check for seasoning. Slice pork 1/2-inch thick. Spoon gravy over pork. Serve with lady apples and rosemary. Yield: 6 to 8 servings.

