



## GRILLED PORK TENDERLOIN WITH TARRAGON MUSTARD CREAM SAUCE

PAIRED WITH 2013 MERLOT, YIELD: 2 SERVINGS

### *Ingredients:*

- 3 tbsp. olive oil
- 2 each pork tenderloins (about 2 pounds total)
- to taste salt and black pepper
- 2 shallots, minced
- $\frac{3}{4}$  cup dry white wine
- 2 tbsp. heavy cream
- 1 tbsp. dijon mustard
- 1 tbsp. fresh tarragon, chopped

### *Method:*

1. Preheat grill using charcoal, if available, or propane.
2. Season the pork with salt and pepper.
3. Grill 2 to 3 minutes per side, ensuring there are good grill marks. Pork should be cooked to 135°F internal temperature.
4. Meanwhile, preheat a large sauté pan with 1 tablespoon of oil. Add the shallots and cook, stirring often, until soft, 3 to 4 minutes.
5. Add the wine and simmer until reduced by half.
6. Add the cream and simmer until the sauce just thickens.
7. Stir in the mustard and tarragon.
8. Season to taste with salt and pepper.
9. Top the pork with the sauce and serve.