

Featuring Tennessee Gourmet® Products

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Apricot Pork Medallions

1 pound Pork Tenderloin; sliced into 1-inch slices
2 tablespoons unsalted butter (divided)
½ cup Tennessee Gourmet® Apricot & Spice Glaze, Sassy (your choice of flavor)
2 sliced green onions
1 tablespoon cider vinegar

Flatten tenderloin pieces by cutting them into slices, then pounding them flat between layers of plastic wrap. Melt 1 tablespoon butter over medium-high heat in a large skillet; sauté pork about 2 minutes on each side; remove pork from pan.

Add 1 tablespoon butter, Apricot & Spice, onion, vinegar to pan. Cover and simmer 3-4 minutes. Add pork and finish cooking through.