

# Sauteed Pork Tenderloin & Pears in Mustard Wine Sauce

3 T. unsalted butter  
4 firm medium Bartlett pears  
cored, peeled, quartered  
1 1 lb. pork tenderloin,  
sliced into twelve  
1/2" thick medallions

1/3 cup all purpose flour  
3/4 cup chicken broth  
2/3 cup Solterra Merlot  
2 1/2 t. whole grain Dijon mustard  
2 t. Dijon mustard  
2 t. sugar

1. Melt butter in heavy large skillet over medium-high heat. Add pears and sauté until lightly browned, about 4 min. Using slotted spoon, transfer pears to plate (do not clean skillet).

2. Sprinkle pork medallions with salt and pepper. Coat pork medallions with flour; shake off excess. Add to same skillet and cook over medium-high heat until lightly browned, about 2 minutes per side. Using slotted spoon, transfer pork to plate with pears.

3. Add broth, sugar, wine and both mustards to skillet. Boil until reduced by half, about 4 min. Reduce heat to medium. Return pork, pears and any juices to skillet and simmer until pork is just cooked through and sauce is reduced to a glaze, stirring occasionally, about 4 min. Season with salt and pepper and serve.

Makes 4 servings. Serve with Solterra Merlot.



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