

Harriott's

Braised Pork Tenderloins with Figs

Buy one four pack of Islander Ginger Beer
for the recipe and another to enjoy while you cook!

- 1 clove garlic minced
- 3 Tbsp. extra virgin olive oil
- 2 Tbsp. fresh minced rosemary
- 2 Tbsp. fresh minced sage
- 2 pork tenderloin, cut into (1-inch thick) medallions
- 12-15 large dried figs
- 1 bottle Islander Ginger Beer
- 3 shallots, minced
- 1 1/2 cups beef stock, 1 1/2 cups chicken stock



Toss olive oil with minced garlic and minced herbs. Add pork and toss to coat. Allow to marinate for 30 minutes or so. Marinate the figs in a half bottle of Islander Ginger Beer.

Remove the pork from the marinade and brown pieces side by side in a hot skillet about 4-6 minutes on each side. As you turn the tenderloin, add the shallots to the sauté. Add the figs the Ginger Beer in which they have been soaking, to the pan and cook until almost all of the liquid has evaporated. Add the stock and remaining Ginger Beer to the pan; bring to a boil then reduce heat to low. Cook until the liquid has reduced by half and pork is tender. Season to taste with salt and pepper. Serve hot with pan juices over soft polenta, rice or mashed potatoes.

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