



## Roasted Pork Tenderloin with Mashed Sweet Potatoes & Peppered Apple Jus

Chef Geddes Martin, Rosario Resort, Orcas Island

### Ingredients:

2-3 lb. pork tenderloin, trimmed  
2 cups chicken stock  
Olive oil  
4 cloves garlic  
4 lb. sweet potatoes or yams  
4 tablespoons butter  
4 Granny Smith or good cooking apple fresh thyme  
1/3 cup Lopez Island Farm Apple Cider Syrup

Marinate trimmed Pork Tenderloins in 1/4 cup olive oil, chopped garlic, and fresh thyme for several hours. Roast the whole sweet potatoes in the oven at 325°. Cut the apples into 1/4 inch slices with peel on (reserve the cores), toss with a little olive oil, cracked black pepper and a bit of salt.

Roast in the oven until softened and caramelized, remove and set aside. Place the cores in a small pot with the chicken stock and simmer on low heat for 20-30 minutes. When the sweet potatoes are cooked through peel the skin and mash them with a little of the butter, salt and black pepper, and keep warm.

In a sauté pan, sear the tenderloins until lightly browned on all sides, remove from pan and place in the oven to finish cooking. Just before serving place the roasted apples in the pan used to sear the meat, add the strained chicken stock and the cider syrup and heat on low until apples are hot.

When the pork has reached your desired temperature, remove from the oven and slice it over the mashers and serve with some of the apples, the jus and some fresh thyme.

Serves 4