

Pork Tenderloin with Plum Sauce

1 teaspoon grated fresh ginger
1/2 teaspoon kosher salt, divided
1/4 teaspoon freshly ground black pepper, divided
1 (1 pound) pork tenderloin, trimmed
1 teaspoon olive oil
2-1/2 tablespoons minced shallots (about 1 medium)
2 cups chopped peeled ripe plums (about 4 medium)
1 tablespoon brown sugar
1/4 teaspoon ground ginger
1/4 cup dry white wine
1 teaspoon balsamic vinegar
1 teaspoon butter
Cooking spray
1 tablespoon chopped walnuts, toasted a few minutes in a toaster oven

1. Combine fresh ginger, 1/4 teaspoon salt, and 1/8 teaspoon pepper. Cut pork crosswise into 8 pieces (about 3/8" thick); rub pork with ginger mixture. Cover with plastic wrap and let stand 15 – 20 minutes.
2. Put plums, sugar, ground ginger, 1/4 teaspoon salt, 1/8 teaspoon pepper into a bowl and mix gently, so as not to crush plums.
3. Heat a large stainless steel (or non-stick) skillet over medium-high heat. Coat pan with cooking spray. Add pork and cook about 3 minutes on each side until almost done. Put aside and cover to keep warm.
4. Add oil to pan, bring to temperature; add shallots. Cook about 5 minutes or until tender. Add plum mixture and cook about 8 minutes until plums are tender; stir in wine and vinegar. Reduce heat and simmer 10 minutes, or until sauce reaches the thickness you like.
5. Return the pork, and any juice that exuded during the resting, to the pan with the plums. Cook just to re-warm the pork. Add the butter and stir until the butter melts.
6. Serve sauce over pork and sprinkle with walnuts.

You can also use boneless pork loin or chops instead of tenderloin. But adjust the cooking time since loin or chops may be thicker and require more time. If you don't have any wine handy, use chicken broth instead (for the recipe, not drinking!). Two common mistakes with pork: overcooking, and cooking at too high a temperature.