



Recipe of the Month!

## APPLE CHUTNEY PORK LOIN

As prepared by Danielle Cowen, Summit's Food Service Director

### INGREDIENTS:

- 2 pounds pork tenderloin, cleaned of any silver skin
- 6 cups Apple Cider
- 2 Tbsp Soy Sauce
- 1 Tsp ground black pepper

### For chutney

- 2 apples, seeded and diced (I like to use gala or Macintosh)
- ½ Spanish onion, small diced
- 1 orange peel, quartered (no pith)
- ¼ cup apple cider vinegar
- ¼ cup brown sugar
- 1 tsp ground ginger
- 2 cinnamon sticks

- Cook onions until translucent, then add the rest of the ingredients and drop to a simmer until most of the liquid cooks out. Remove from the heat and take out the orange peel and cinnamon sticks.
- Season the pork tenderloin with pepper, put into a baking dish with apple cider and soy sauce, cover in aluminum foil, bake at 300°F until internal temperature is 140°F, remove from pan, and allow to rest on a cutting board for 3 minutes.
- Cut pork tenderloin to desired size and top with warm apple chutney.

Enjoy!