Pork Tenderloin with Mustard Marinade served with Cherry Compote

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Pork Tenderloin with Mustard Marinade served with Cherry Compote

NOTE: Cherry compote does best if made at least 24 hours before serving and the pork should marinate overnight.

INGREDIENTS:
1 (1½ pound) pork tenderloin

Mustard Marinade

INGREDIENTS:
½ cup canola oil
1 clove garlic, minced
¼ cup Dijon mustard
1 teaspoon dried thyme, crushed
1 teaspoon dried rosemary, crushed
Salt
Black pepper

DIRECTIONS: Combine canola oil with garlic and mix thoroughly. Add remaining ingredients and mix thoroughly. Marinate pork tenderloin in the mixture overnight in a refrigerator. I like to use large Ziploc freezer bags, turning a few times to ensure good distribution of the marinade. Grill or broil tenderloin to taste; I prefer medium or medium-rare (145°F) to get a wonderfully juicy piece of meat. Slice into half-inch pieces and top with cherry compote.
Cherry Compote:

INGREDIENTS:

½ small red onion
¼ cups shiitake mushrooms, cleaned and roughly chopped
1 tablespoon canola oil
1 cup water
6 tablespoons brown sugar
3 tablespoons lemon juice
2½ cups pitted cherries
1½ teaspoons dried thyme
3 tablespoon chilled butter, cut into pieces

DIRECTIONS: Sauté red onions and shiitake mushrooms in canola oil until lightly browned, three to five minutes. Add water, sugar, and lemon juice; bring to a boil until the sugar is fully dissolved. Continue boiling for about five minutes. Reduce heat; add cherries and thyme. Return to a low boil and continue cooking until liquid is syrupy. Remove from heat and whisk in chilled butter, one piece at a time. Keep refrigerated for up to a week, or serve fresh. Serve warm over the pork. Can be served with rosemary garnish. Serves three or four.