



BUTLER'S BLUEBERRY AND ONION PORK

$\frac{3}{4}$ to 1 lb. pork tenderloin
2 Tbsp. butter, divided
2 medium Butler's onions, sliced
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. ground black pepper
2 Tbsp. sugar
 $\frac{1}{4}$ cup port wine or sweet sherry
2 Tbsp. balsamic vinegar
1 cup fresh or frozen Butler's blueberries
1 cup chopped Butler's cherry tomatoes

Preheat broiler. Broil pork, turning occasionally, until cooked through, about 20 minutes. Remove to a platter; cover to keep warm. Meanwhile, in a large skillet over medium-high heat, melt 2 Tbsp. of butter. Add onions, salt and pepper; cook until onions are golden, about 10 minutes. Add sugar; cook until onions are caramelized, about 3 minutes longer. Add port, vinegar, blueberries and tomatoes; bring to a boil. Remove from heat. Thinly slice pork and serve with sauce.

From the Kitchen of Mrs. Butler

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