

## **Wayne's Seared Pork Tenderloin in Mushroom, Apple and Wine Sauce**

- 5 lbs pork tenderloin
- 1 bottle citrus marinade
- 16 oz mushrooms, sliced
- 3 medium onions, chopped
- 1 TBS olive oil
- 3 apples, peeled and cut into 1/2 inch pieces
- 2 - 32 oz beef broth
- 3 cups red wine
- 2 bay leaves
- 2 TBS Better Than Bouillion (Beef)
- 2 TBS Kitchen Bouquet
- 2 TBS garlic powder
- 1 TBS black pepper
- 2 TBS cajun seasoning
- 1/4 cup brown sugar
- 1 TSP salt

I grill the pork tenderloin on a charcoal grill until seared on all sides and about 1/2 way cooked. Then cut into about 1/2 inch pieces and marinate in a citrus marinage overnight in the refrigerator.

The next day I combine the onion and mushrooms and cook in a large stock pot in 1 TBS olive oil until starting to get tender. Add the beef broth, bay leaves and all other ingredients (except apples) and bring to a near boil. Simmer for about 30 minutes. Remove bay leaves. Add pork tenderloin and apples and cook until heated through. Fill heated jars and cover with broth, leaving a generous 1-inch headspace. Remove air bubbles and wipe rims with a vinegar soaked paper towel, place lids on jars and finger tightened rims. Pressure can at 10 lbs pressure for 90 minutes. If using pint jars, 75 minutes. Makes about 7 quarts.