

PORK TENDERLOIN WITH APPLES & BRANDY

1 cup onion, finely chopped

2 tbsp olive oil

2 pork tenderloins or pork roast

20 oz. Granny Smith apples, peeled, cored and sliced

1 cup Calvados Brandy (if you can't get Calvados, use any kind of Brandy)

Preheat oven to 350. Saute' onion in olive oil until tender. Add pork tenderloin and brown over medium high heat. Remove meat and place in baking dish. Add apples to skillet and stir constantly until apples are slightly browned. Add Calvados and deglaze drippings in pan. Pour the apple/brandy mixture over meat and bake until done.