



Pork Tenderloin with Pomegranate Sauce

Description



An Olive Tap Favorite Recipe! Pork Tenderloin is seasoned with an aromatic spice rub then drizzled with a sweet-tart Pomegranate Balsamic Vinegar sauce. This is an easy-to-make dish that will surely impress your family and friends!

Ingredients:

- 3/4 t. ground cumin
- 3/4 t. ground coriander
- 3/4 t. paprika

- 3/4 t. granulated garlic
- 1/4 t. black pepper
- 1/2 t. ground cinnamon
- 2 Pork tenderloins (each about 3/4 lb.)
- 2 T. The Olive Tap's [Arbequina 100% Extra Virgin Olive Oil](#) (or your favorite [Olive Tap EVOO](#))
- 1/2 C. plain pomegranate juice
- 1/2 C. The Olive Tap's [Pomegranate Balsamic Vinegar](#)
- 3/4 t. cornstarch
- 1 T. water

Directions:

1. Combine cumin, coriander, paprika, garlic, pepper, cinnamon, and salt in a shallow bowl. Pat tenderloins dry and rub with the spice mixture until evenly coated.
2. Heat oil in a 12-inch heavy skillet over medium-high heat until hot but not smoking. Reduce heat to moderate and cook pork, turning occasionally, until meat is browned on all sides and a meat thermometer registers 145°F, 20 to 25 minutes. Transfer pork with tongs to a cutting board (reserve skillet) and let stand 10 minutes.
3. While pork stands, pour off and discard any fat from skillet, then add the pomegranate juice and Balsamic Vinegar to skillet and low boil over moderately high heat until reduced to about 2/3 C., about 3 minutes (if side of skillet begins to scorch, reduce heat to moderate). Stir together cornstarch and water and whisk into juice, then boil sauce until thickened slightly, 1 to 2 minutes.
4. Remove from heat, season with salt. Slice pork and serve with sauce.

An Olive Tap Original Recipe by Rick
Adapted from a recipe in Gourmet Magazine

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/pork-tenderloin-with-balsamic-pomegranate-sauce/>

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