



Maple Pork with Cherries

Recipe by Erich Ruger, Sugar Oak Farms



1 pork tenderloin, sliced thin ($\frac{1}{4}$ to $\frac{1}{2}$ inch)

$\frac{2}{3}$ c. dried cherries

$\frac{1}{4}$ c. chicken broth

$\frac{1}{3}$ c. pure NYS maple syrup

$\frac{1}{2}$ c. half and half

Dredge pork medallions in small amount of flour seasoned with salt, pepper, and garlic powder. Pan sear floured pork in hot oil until not pink. Remove from pan. Add fruit, chicken broth, and syrup. Cover and simmer for three minutes. Add cooked pork and half and half. Season with salt and pepper. Adjust consistency by simmering uncovered until desired thickness. Serve over rice or couscous.