



Black Cherry Sauce

Companion sauce to the stuffed pork tenderloin dish.

- 1/4 cup shallots
- 2 tablespoons butter
- 1 cinnamon stick
- 4 whole cloves
- 3 all spice berries
- 1 teaspoon beef demi-glance
- 1/2 cup red wine
- 1 teaspoon flour
- 4 black cherries, pitted (thawed if frozen)
- 2 tablespoons cherry preserves
- salt / pepper to taste

In a small sauce pan, over medium heat, saute shallots in butter.
Add cinnamon stick, cloves, allspice and demi. Wisk until demi dissolves and shallots and spices are aromatic.
Deglaze the pan with wine and reduce by half.
Strain sauce and return to pan.
Whisk in flour to thicken
Fold in the cherries and preserves, stir for 1 minute. Season to taste.

