

One Pan Brown Sugar Cider Pork and Apples

Ingredients

- 1 1/2 to 3 pounds pork tenderloin
- Salt and pepper, to taste
- 3 tablespoons oil
- 1/2 cup brown sugar
- 1/2 cup of your favorite hard cider
- 1 medium sweet onion, sliced
- 2 medium apples, sliced into wedges

Method

1. Season pork with salt and pepper. Drizzle oil into a large skillet over medium heat.
2. Slice and rub apples with brown sugar. The brown sugar will absorb into apples due to their watery-crisp nature. Rub the remainder of the brown sugar into the pork.
3. Add pork to a preheated pan with oil. Rotate the pork every 2-3 minutes. After about 10 minutes, remove the pork and let it rest.
4. Add apples, onions and cider. Cook for about 5 minutes until tender and then add the pork back in.
5. Remove pan from heat and place in a pre-heated 375°F oven for approximately 15-20 minutes for medium-cooked pork (Cook 5 minutes longer if you desire your pork well done.)
6. Remove from oven and serve immediately with a fresh side salad.



This recipe was inspired by: <https://www.lecremedelacrumb.com/one-pan-brown-sugar-pork-apples/>