



**Oven Roasted Pork with Caramelized Onions and Apples**

Pork Tenderloin - size will vary depending on need

Onions, 2 medium

Apples, 4 medium

Salt & Pepper

Garlic

Oil

Preheat Oven to 375 degrees

Julienne onions and apples and place in the bottom of a roasting pan. Season your pork with salt, pepper, garlic and oil. Place pork in roasting pan on top of onions and apples and roast for 1 ½ hours or until the internal temperature is 165 degrees. Add 1 cup of water to your roasting pan and cook for 5 minutes.

Remove pan from oven. Place pork on cutting board and let rest. Meanwhile, take apples, onions and pork drippings to a saucepan and bring to a boil and cook for 5 minutes. Slice your pork and pour the apple and onion sauce on top and serve.

Enjoy with Fox Run Vineyards Lemberger!

Recipe provided by Fox Run Vineyards Executive Chef Frank Caravita