

Glazed Pork with Fresh Plums

2 (1 ¼ lb) pork tenderloins
1 tsp salt
½ tsp freshly ground pepper
2 Tbsp olive oil
½ large red onion, cut into ¼-inch slices
3 medium plums, quartered
3 Tbsp white or regular balsamic vinegar
3 Tbsp plum preserves
1 tsp fresh thyme leaves

Preheat oven to 400 degrees. Sprinkle pork with salt and pepper. Cook in hot oil in a large ovenproof skillet over high heat 3-4 minutes on each side or until browned. Add onion and plums. Bake 15 minutes or until a meat thermometer inserted into thickest portion registers 145 degrees.

Transfer pork, onion, and plums to a serving platter, reserving drippings in skillet. Cover pork loosely with aluminum foil, and let stand 10 minutes.

Meanwhile, stir vinegar and preserves into drippings; cook over medium-high heat, stirring constantly, 3-5 minutes or until slightly thickened. Remove from heat, stir in thyme. Pour over pork and plum mixture.