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Pork Medallions with Fig and Port Wine Sauce

- 16 Figs, mission, dried, stemmed
- 1 Cup port, tawny
- 2 Tsp oil, olive, extra-virgin, plus 1 tablespoon, divided
- 1 Cup broth, chicken, less sodium
- 1 Tsp thyme, fresh, chopped
- 1 Bay leaf
- 1 Tsp vinegar, balsamic
- 1/2 Tsp salt, Kosher, divided pepper, black ground, to taste
- 1 Pork, tenderloin, trimmed and sliced into 1-inch-thick medallions
- 1/4 Cup flour, all-purpose

- 1) Place figs in a small microwavable bowl and cover with port. Cover the bowl and microwave on High for 3 minutes.
- 2) Heat 2 teaspoons oil in a small saucepan over medium heat. Add onion and cook, stirring, until soft and translucent, 4 to 6 minutes. Add broth, thyme, bay leaf and the fig-port mixture. Bring to a boil and cook until reduced by half, 10 to 12 minutes. Season with vinegar, 1/4 teaspoon salt and pepper. Set aside.
- 3) Sprinkle both sides of pork medallions with the remaining 1/4 teaspoon salt and pepper and dredge lightly with flour, shaking off the excess.
- 4) Heat the remaining 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add the medallions and cook until browned, 2 to 3 minutes per side.
- 5) Add the reserved fig-port sauce; bring to a simmer and cook until the pork is cooked, but still a little pink in the center, about 2 minutes. The sauce should be syrupy. If not, remove the medallions with a slotted spoon to a platter and tent with foil to keep warm. Boil the sauce until it's reduced and syrupy.
- 6) Discard the bay leaf. Serve the sauce over the medallions.

Makes 4 Servings

