



## Apricot Miso Pork

Adapted from [Bon Appetit, January 2011](#)

BAH Note: Even though I have access to an Asian Market, I get my miso at Whole Foods. The only reason for that is that's where I found it the first time I ever bought it. So I'm used to the brand they carry. So much so that I made The Mistah take a picture of the container so that he could pick up a tub when we ran out recently. He scoffed at my peculiarity...until he tried the pork. Also, I fought the desire to make a substitution for the champagne vinegar. It's not something I usually stock and I hate buying specialty ingredients. Deciding to go ahead and buy it was the best thing I could have done. The champagne vinegar gives the glaze and the sauce a special, bright punch. If you're so inclined, you could substitute white wine for the chicken broth. I've made it both ways and can't decide which I like better.

- 5 tablespoons apricot preserves
- 1/4 cup brown or red miso
- 1/4 cup champagne vinegar
- grated zest of 1 orange
- 2 - 3 pounds pork tenderloin
- 1/2 cup chicken broth

Heat the oven to 425 degrees and line a sheet pan with aluminum foil.

Combine preserves, miso, vinegar, and orange zest in a small saucepan. Cook over medium heat 1 to 2 minutes until the preserves melt and the sauce thickens. Set aside about three or four tablespoons of sauce.

Pat the pork dry and season with a bit of kosher salt. If using two thin tenderloins instead of loin roast, tie them together with butcher's string being sure to tuck the thin ends underneath. Place on the prepared sheet pan. Roast for 10 minutes and then use a pastry brush to baste the pork with some of the reserved glaze. Continue to roast until the pork registers an internal temperature of 160 degrees, basting every 10 minutes. If the glazes starts to char, carefully drape some aluminum foil over the top of the pork and continue to roast and baste.

Transfer the pork to a cutting board and rest for 10 minutes, covered with foil, while you finish the sauce. Add the chicken broth (or wine, if using) to the remaining glaze still in the sauce pan. Whisk to combine and cook for about 5 minutes or until reduced to about 2/3 cup. Serve the pork slices drizzled with the sauce.