



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Pork Medallions with Orange Sauce –**

**¼ cup all-purpose flour**

**Kosher salt and freshly ground black pepper**

**1 ½ pounds pork tenderloin, trimmed and sliced on the bias into 1/2–inch thick medallions**

**1 – 2 tbl. olive oil**

**1 small garlic clove, minced**

**¾ cup fresh orange juice (about 3 oranges)**

**1 tbl. fresh lemon juice**

**1 tbl. capers, drained and rinsed (optional)**

**1. In a shallow dish, whisk together flour, ½ tsp. salt and ¼ tsp. pepper. Place pork slices on a clean work surface and press with the heel of your hand until each is about 1/3-inch thick. Lightly dredge pork in flour mixture, turning to coat completely, tap off excess.**

**2. In a 12-inch nonstick skillet, heat 1 tbl. oil over medium-high heat. Working in batches so as not to crowd pan, add pork; sear until browned, about 2 minutes per side. Transfer to a platter. Add more oil to skillet, if needed. Cover with foil.**

**3. Add garlic; cook, stirring, until fragrant, about 1 minute. Add capers, if desired, and citrus juices. Bring to a boil, stirring up any browned bits from bottom of pan. Cook until sauce is slightly thickened, 2 to 3 minutes. Season with salt and pepper, as desired. Serve sauce over pork.**

***Credit: Everyday Food***