

SUNDRIED CHERRY CHUTNEY

This chutney can be done well ahead of time and keeps in refrigerator for several weeks due to the preservative powers of the vinegars and sugar. As long as you are going through the trouble of making it, why not make a little extra for other occasions: This recipe reflects that.

- 1 qt. sundried cherries
- Zest of 1 orange
- 1 jalapeno (diced fine)
- 1/2 qt. water
- 1 oz. ginger (diced fine)
- 1 yellow onion (diced fine)
- 3 cups sugar
- 1 1/2 cups red wine vinegar
- 1/2 cup raspberry vinegar
- 1 cinnamon stick
- 1 tsp. cardamon
- 3 cloves
- 1 tsp. cumin (ground)
- 2 tsp. coriander (ground)

CARMELIZED ONION SAUCE

- 2 onions (sliced very thin)
- 1 cup red wine
- 2 Tbls. butter
- 3 cups chicken stock

Place onions and butter in heavy bottomed pan over medium heat. Cook slowly until they brown, stirring occasionally to prevent burning and to brown evenly. When they become a nice mahogany color, add red wine and reduce until all liquid is absorbed or evaporated. Remove onions from pan and chop very fine. Return to pan, add chicken stock and reduce by half. Season to taste and serve over pork tenderloin. ■