

# Apricot-Glazed Pork

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*It's worth making a special trip to the store to find apricot jam for this recipe—its sweet-tart tang is a great pairing with spiced pork loin.*

## Ingredients:

2 tablespoons chili oil, divided  
1 pound pork tenderloin, cut into 2-inch thick slices  
Salt and pepper, to taste  
½ pound fresh asparagus, trimmed, chopped  
½ cup sliced red onion  
¼ cup apricot jam  
¼ cup water  
2 tablespoons brown mustard

## Directions:

- 1) Heat 1 tablespoon oil in a large skillet over medium. Season pork slices liberally with salt and pepper.
- 2) Add pork to skillet; heat until golden on both sides and no longer pink, about 8 minutes total. Remove from skillet; place on serving platter and cover.
- 3) Add remaining 1 tablespoon oil to skillet; add onion and cook until softened, stirring occasionally, about 3 minutes. Add asparagus and cook until softened, stirring occasionally, about 3 minutes. Remove from skillet; place on serving platter.
- 4) Meanwhile, combine jam, water, and mustard in a small saucepan; bring to a boil over medium heat, stirring. Cook until thickened, stirring occasionally, about 5 minutes.
- 5) To serve, pour apricot glaze over reserved pork and vegetables. Serve warm.