

# Pork with Rosemary

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## Servings: 8

*2 (one pound each) whole  
pork tenderloins  
3 cloves garlic, minced  
4 small onion, quartered  
1/4 cup margarine, divided  
1/2 to 1 tablespoon dried  
rosemary leaves, adjust to  
taste  
1 tablespoon vegetable oil  
1 1/2 cups water  
1/2 cup Madeira wine  
3 tablespoons flour  
salt (to taste)  
pepper (to taste)*

Preheat the oven to 325 degrees.

Rub the tenderloins with salt and pepper. Place in the baking dish. Sprinkle with minced garlic and arrange the onions around the pork. Melt one tablespoon of margarine and combine with the rosemary and oil. Drizzle over the pork and onions.

Bake for 45 to 60 minutes until the tenderloin is tender and cooked through (170 degrees).

Remove the pork and onions from the pan. Add water to the pan and deglaze. Stir in the wine. Blend together the flour and remaining margarine. Add to the sauce and heat to a simmer, stirring until the sauce thickens. Season to taste with salt and pepper.

Slice the tenderloin and serve with the onions and sauce.

Per Serving (excluding unknown items): 99 Calories; 8g Fat (6 calories from fat); 1g Protein; Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 70mg Sodium; Exchanges: 0 Grain(Starch); Vegetable; 1 1/2 Fat.