



## *Franko's Favorites*

### **PORK IN WINE SAUCE WITH PRUNES**

Soak ½ lb. pitted prunes in 1 cup white wine overnight. In heavy frypan heat 1 Tbsp. butter and 1 Tbsp. oil. Brown 2 pork tenderloins that have been cut into ½ inch medallions. Remove from pan and set aside. Add wine from prunes to frypan and boil until syrupy and almost evaporated. Add 1 cup whipping cream and cook until liquid is reduced by about half. Return pork to pan and add prunes. Stir in 1 tsp. red current jelly. Bring to a gentle simmer and cook just until pork is done, about 5 minutes. Season with salt and pepper to taste. I like to serve this with spaetzel.