



## **Pork Loin with Calypso Cherry Sauce**

Makes 8 servings

### **Ingredients:**

4 lbs. pork tenderloins  
1/4 cup Durkee® Jamaican Jerk Seasoning  
1 lb. cherry preserves  
1 fl. oz. Karo® Light Corn syrup  
2 fl. oz. red wine vinegar  
2 tsp. ?Durkee Jamaican Jerk Seasoning  
1 oz. (1/4 cup) slivered almonds

### **Directions:**

Coat pork tenderloins with 1/4 cup Jamaican jerk seasoning. Place on sheet tray. Bake at 400°F for 15 minutes.

Combine remaining ingredients and heat until well blended. Reserve 1/3 of the glaze.

Remove pork from oven. Brush with remaining sauce. Return to oven and bake an additional 20 to 30 minutes, basting frequently with cherry glaze until internal temperature is 150°F. Remove pork from oven and let rest 5 to 10 minutes before slicing into medallions. Serve with reserved sauce.