

Pork In Damson Gin

900g	Pork Tenderloin
30 ml	Olive Oil
50 g	Butter
300 ml	Damson Gin (150g Gin an EXTRA 150 Beef Stock and 2 TBSp redcurrant jelly)
300 ml	Beef Stock
75 g	Raisins
142 ml	Double Cream
Salt & Pepper	

Trim Pork to 1cm slices

Heat Oil & Butter

Brown Pork and drain on kitchen paper

Add the Gin, Stock and Raisins to the pan

Bring to a Gentle Simmer

Scrape any sediment from the base of the pan

Return the pork and cover tightly

Simmer gently for 10-15 mins or until tender

Lift pork out and keep warm in a low oven

Bring sauce to the Boil and bubble furiously for 2 mins

Add the cream and bubble for further 2 mins stirring occasionally

Season with Salt & Pepper – Serve Immediately