

## Pretty Tasty Pork

### For Marinade

¼ cup fresh orange juice  
2 tablespoons oyster sauce  
2 tablespoons soy sauce  
½ tablespoons Asian sesame oil  
½ teaspoons five-spice powder  
½ teaspoon dried thyme, crumbled  
3 garlic cloves, minced  
1 pound pork tenderloin, trimmed of any excess fat  
All-purpose flour for dredging pork  
2 tablespoons unsalted butter  
1 tablespoon vegetable oil  
2 large shallots, chopped fine  
¼ pound Shiitake mushrooms, stems discarded and caps sliced thin  
¼ cup brandy  
¼ cup water  
1/3 cup apricot preserves  
1/3 cup heavy cream

To Make Marinade: In a large bowl stir together marinade ingredients and let stand 15 minutes. Add pork to marinade, turning to coat completely. Marinate pork, (covered and chilled), at least 2 hours, or overnight, turning pork at least once.  
Preheat oven to 200°F.

Remove pork from marinade and cut into 1-inch-thick slices. In a bowl dredge pork in flour, shaking off excess. In a large heavy skillet heat 1 tablespoon butter and vegetable oil over moderately high heat until hot but not smoking and sauté pork 5 minutes on each side. Transfer pork to a heatproof dish and keep warm in middle of oven.

To skillet add remaining tablespoon butter and sauté shallots, stirring, 1 minute. Add mushrooms and sauté, stirring, 5 minutes, or until liquid is evaporated. Add brandy and cook mixture, stirring, until almost evaporated. Add water and preserves and cook, stirring, until combined well. Stir in cream. Add pork and simmer 5 minutes. Serve with mashers.