

Grilled pork tenderloin with caramelized onion sauce with capers and anchovies

By Chef Jody Adams

Makes 1 ½ cups

Put **1 cup caramelized onions** and **1 teaspoon fennel seeds** in the bowl of a food processor and pulse until coarsely chopped. Add **2 anchovies**, rinsed and chopped and **2 tablespoons rinsed capers** and pulse several times. The mixture should be chopped, not pureed.

Put the onion mixture in a small saucepan and add **3 tablespoons sherry vinegar** and **1 teaspoon chopped rosemary**. Cook 4 minutes over a low heat. Taste, and season with Kosher salt and freshly ground black pepper if necessary,

Season the pork tender loin with salt and pepper. Brush a grill pan with **vegetable oil** and heat over medium heat. Cook **1 ½ pounds pork tenderloin** on each side for 7 minutes or until done. Allow to rest 4 minutes. Then slice and serve with the onion sauce.