

Pork Tenderloin with Smothered Onion

One large pork tenderloin

1/2 stick of margarine

1 large onion

Cut pork tenderloin in 2 inch medallions, season with salt and pepper. Melt margarine in sautee pan, over medium high heat. Brown each medallion until nice crust forms, approximately 3-4 minutes each side (they should not stick when you have to turn them). Do this in batches if you have to so you do not overcrowd the pan, otherwise the medallions will steam and not brown properly. Remove all pork to a plate once browned, add the onions and sautee until golden, about 4 minutes, stirring and scraping the pan. Return pork to the pan, add a little water (1/4-1/2 cup), cover and simmer 45 minutes to an hour. Serve with mashed potatoes and salad.