Pork Marsala

2 pork tenderloins

1/4 cup olive oil

12 ounces cremini mushrooms, sliced thin

1/2 onion, minced

3 garlic cloves, minced

1 Tablespoon flour

1 cup chicken broth

3/4 cup Marsala

4 Tablespoons butter

1 Tablespoon lemon juice

1/2 Tablespoon minced fresh parsley

Cut each tenderloin, crosswise into 6 equal medallions.

Press lightly to even thickness.

Pat dry with paper towels and season with salt and pepper.

Heat 1 T. oil in skillet. Add mushrooms, 1/4 t. salt and 1/4 t. pepper.

Cook 10 minutes until liquid evaporates and mushrooms are browned.

Transfer to bowl.

Heat 2 T. oil in skillet.

Add pork and cook until browned and temperature registers 140.

Transfer to platter and tent with foil.

Heat 1 T. oil in skillet. Add onion, garlic, flour, 1/4 t. salt and 1/4 t. pepper. Cook 1 minute.

Stir in broth and Marsala and bring to a boil.

Cook until reduced to 1 cup and thickened.

Reduce heat to low. Whisk in butter, 1 Tablespoon at a time.

Stir in lemon juice, parsley, mushrooms and any accumulated pork juices.

Season with salt and pepper.

Spoon mixture over pork medallions and serve.