

Chile Buttermilk Brined Pork Tenderloin in Bacon with Creamy Cilantro Pesto Sauce

Phillis Carey cooking class, 12/2015



Buttermilk Brined
Pork Tenderloin
with Bacon, in
Creamy Cilantro
Pesto Sauce

PORK TENDERLOIN & BRINE:

- 1 quart buttermilk
- 1/4 cup sugar
- 1 tablespoon salt
- 2 tablespoons ground ancho chile powder
- 2 tablespoons chili powder
- 1 tablespoon dried oregano
- 1 teaspoon smoked paprika
- 1/2 teaspoon cayenne
- 1/2 teaspoon ground cinnamon
- 4 whole pork tenderloins
- 8 slices bacon, smoky type, thin sliced

CREAMY CILANTRO PESTO SAUCE:

- 2 cloves garlic, peeled
- 2 teaspoons jalapeno chile pepper (no seeds)
- 1/2 cup cilantro, chopped (can use some stems)
- 2 tablespoons pine nuts, or cashews
- 1 tablespoon fresh lime juice
- 1 tablespoon grapeseed oil
- 1 1/2 cups heavy cream
- 1/4 cup unsalted butter
- 1/4 cup goat cheese, crumbled (not Silver Goat)

Per Serving (excluding unknown items): 413 Calories; 28g Fat (60.7% calories from fat); 27g Protein; 14g Carbohydrate; 2g Dietary Fiber; 131mg Cholesterol; 926mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 4 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

1. BRINE: Whisk together buttermilk, sugar, salt, chile powders, oregano, paprika, cayenne and cinnamon. Pour into a 2-gallon (or two 1-gallon) zip type plastic bags. Remove fat and silverskin from the pork tenderloins and add to the marinade. Refrigerate for 4-24 hours.
2. Preheat oven to 400°. Remove pork from marinade and pat dry. Wrap bacon slices around the pork (lay out the twine before you do this - easier this way) and tie pork with kitchen twine every 1 1/2 inches (4-5 per tenderloin). Fold the tapered end under to make an even thickness.
3. Heat a large, nonstick skillet over medium heat and brown pork tenderloins and bacon 2 minutes per side. Transfer pork to a parchment-lined baking sheet (2 per sheet) and roast in oven for 15-20 minutes or until internal temperature reaches 150°F on an instant read thermometer. Remove pork from oven, tent with foil and allow to sit for 8 minutes or so.
4. SAUCE: Prepare cilantro pesto by combining the garlic, chiles, cilantro, nuts, lime juice and oil in the food processor. Process to make a thick paste that is as smooth as possible - it will still be a bit chunky.
5. To finish sauce, heat cream and butter in a medium saucepan over medium heat until sauce comes to a boil; simmer until sauce thickens slightly, about 5 minutes. Whisk in the goat cheese and just before serving, whisk in the cilantro pesto. Allow to heat just briefly, but do not boil. Season to taste with salt and pepper.
6. Untie the pork tenderloins and remove the bacon (yes, really). Chop the bacon into small bits and slice the pork across each tenderloin diagonally (across the grain) in 1/2 inch thick slices. Serve several slices drizzled with the sauce and sprinkled with the chopped bacon.