

# Pork Tenderloin, Salsa Verde & Ancho Chile Sauce

Tarla Fallgatter recipe, 5/2011



Really delicious Mexican-style pork with two sauce.

2 small pork tenderloin

1 tablespoon olive oil

SPICE RUB:

1 tablespoon cumin

1 1/2 tablespoons ground coriander, whole

1 tablespoon dried rosemary, crushed

1 tablespoon dried oregano

2 teaspoons ground cinnamon

1 teaspoon salt

1 teaspoon ground black pepper

2 teaspoons sugar

SALSA VERDE (makes about 2 cups):

2 large Anaheim chili peppers, or poblano chiles, roasted, peeled, seeded, chopped

1/2 pound tomatillos, husked, rinsed, diced

1 1/2 cups chicken stock

2 large scallions, chopped

1/2 large poblano pepper, stemmed and seeded (this one is not roasted)

1 large garlic clove, peeled

1/4 cup fresh cilantro

1 tablespoon heavy cream

1 tablespoon fresh lime juice (optional) taste to see if you need it

ANCHO CHILE SAUCE (makes about 1 1/2 cups):

2 cups hot water, VERY hot

3 whole dried ancho peppers, stemmed, seeded, torn into pieces

3 large poblano peppers, roasted, peeled, seeded, chopped

1/2 cup heavy cream

1 tablespoon honey

2 teaspoons red wine vinegar

**Servings: 6**

The recipe doesn't include how to make a batch of mashed potatoes - I prefer Yukon gold (about 5) - and just add in some buttermilk, butter, S&P and about 2 T chopped Italian parsley.

1. Mix up the herbs and spices for the SPICE RUB in a small bowl. Sprinkle about 2 T. of the rub over the meat (cover all the surfaces) and set aside for 30 minutes at room temp. You won't use all of the spice rub - make less if you don't want any left over.

2. Preheat the roasting pan/baking sheet you'll use for the meat in a 400° oven.

3. Heat a large saute pan (large enough to hold the pork) over medium-high heat. Add the oil and wait until the oil shimmers. Add pork and sear the meat on all sides until brown. Place the meat on the roasting pan (or use the saute pan if it can withstand the oven heat) and insert a meat thermometer into the middle of the meat. Bake for about 20 minutes, or until the meat reaches 150°. Remove from oven, place meat on a cutting board and cover loosely with foil for about 5 minutes before slicing and serving.

4. To serve, smear mashed potatoes on the bottom of HEATED plates, place 2-3 pork tenderloin slices on top, then scoop each sauce over the meat - on separate parts, not overlapping).

5. SALSA VERDE: An hour or so before serving, make the sauce. Combine tomatillos, chicken stock, scallions, poblano chile and garlic in a saucepan. Bring to a boil, reduce heat to medium-low and simmer until the mixture is reduced to about 1 2/3 cups, stirring occasionally. Transfer mixture to a blender, add the Anaheim chiles, cilantro and cream. Puree until smooth. Season with salt and pepper, and add lime juice if desired. Taste it first to see if the mixture needs the lime juice. Set aside for about an hour at the most.

6. ANCHO CHILE SAUCE: In a flat type bowl or pie plate pour the very hot water over the dried chiles. Let stand for 5-30 minutes, until the chiles are soft. Drain, but reserve the liquid. Place the drained chiles, 1/2 cup of the reserved soaking liquid, the chopped poblano chiles, cream, honey and vinegar in a blender. Puree until smooth, adding more soaking liquid (one tablespoon at a time) if the sauce is too thick. Taste it and season with salt and pepper. Set aside.

---

Per Serving (excluding unknown items): 285 Calories; 15g Fat (45.5% calories from fat); 20g Protein; 21g Carbohydrate; 5g Dietary Fiber; 80mg Cholesterol; 953mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.

<http://tastingspoons.com>