

Pork Tenderloin with Charcuterie Sauce

By Alessandra Ciuffo

Ingredients:

- 2 pieces of pork tenderloin about 1lb each
- Kosher salt
- Black pepper
- 2 tbsp light olive oil/avocado oil/canola oil
- 1 shallot finely minced
- 4 tbsp salted butter
- 1/2 cup dry white wine like sauvignon blanc or chardonnay
- 1 1/2 cups chicken stock
- 1/4 cup cornichons pickles roughly 12 pickles or capers, chopped
- 1 tbsp + 1 tsp dijon mustard
- 1 tbsp + 1 tsp grainy mustard
- 1/4 cup heavy cream

Steps:

1. Heat the oven to 375 degrees. Trim the pork tenderloin if necessary to remove any excessive silver skin. Generously season with salt and fresh black pepper on all sides.
2. Heat a large saute pan over medium-high heat. Once hot, add in the oil and swirl it around. Gently place down the tenderloins and sear on all sides — this

means top, bottom and sides (the sides will likely sear quicker) until you have a beautiful golden brown crust.

3. Transfer the browned tenderloins onto a oven tray. If you have a probe thermometer, now would be the time to insert it. (I love using my Meater Pro here to take the stress out of cooking. You set the temperature based on your desired doneness and it'll let you know when to pull it from the oven.) Place the tray into the oven and cook for about 15-20 minutes, or until you reach the internal temp of 140 F— carry over cooking will take it to 145 F the goal temp for juicy pork. Allow the pork to rest for 7-10 minutes before slicing.
4. While the pork is in the oven were going to use the skillet we seared it in to build the pan sauce. Remove any excess oil in the pan, and use a paper towel to remove any heavily browned bits (but not all of it bc there is so much flavor there!) Add in the butter and melt it.
5. Over medium heat, add in the finely chopped shallots and cook until soft and translucent over, no color (about 5 minutes.) Deglaze the pan with white wine — pour in the wine and use a spoon to scrape the bottom of the pot to remove any browned bits. Allow the wine to reduce down until the pan is “au sec” ~ french for “almost dry”. Add in the stock and allow that to reduce by 70%.
6. Whisk in the dijon & grainy mustard and the chopped cornichons.
7. Right before serving*, add in the cream and stir gently to combine. Taste and adjust the seasoning with salt and pepper.

***If the sauce becomes too thick or appears “broken,” all you have to do is add in a touch more stock and mix in well. This may happen if the sauce sits and gets cold, but very easy to fix. Slice the rested pork tenderloins in slices of your desired thickness (I like it around 1/2 inch.)

8. Transfer the sliced pork to a serving dish and spoon the sauce along the top leaving the extra in a bowl on the side.

ENJOY!!