

Mexican Pork Tenderloin w. Salsa Verde (Serves 10)



Ingredients:

6 canned Chipotle Chiles in Adobo, stemmed, chopped, plus the sauce from jar
5 Garlic cloves, minced
Two 3" strips of Orange zest
¾ cup fresh Orange juice
¼ cup fresh Lime juice
2 tbsp red wine Vinegar
1 tsp dried Oregano
1 tsp ground Cumin
½ tsp freshly ground Pepper
2 (1½ lbs) Pork Tenderloin
Butter & Oil

Directions:

Combine the chipotles and their sauce with the garlic, orange zest, orange juice, lime juice, red wine vinegar, oregano, cumin and pepper.

Using a 1 gallon bag, coat the pork with the marinade and refrigerate for at least 1 and up to 12 hours.

Remove from the marinade, pat dry with paper towels and apply the rub.

COOK THE MEAT: Heat the butter and oil in a large, ovenproof frying pan (see note).

When the butter is hot and foaming, brown the tenderloin well on all sides. This should take 5-6 minutes. Transfer the pan to the oven for 12-15 minutes until the pork is cooked through. If you have a digital thermometer, you can check that the thickest part of the meat registers at 145°, avoid 150° or higher!

REST THE MEAT: Remove the pork from the oven, cover loosely with foil and keep warm for 5 minutes.

When the pork has rested, slice thickly and generously spoon the salsa verde over the top.

SPICE RUB

Ingredients:

2 tsp Brown Sugar
1 tsp sweet Paprika powder
1 tsp Chilli powder
½-1 tsp Sea Salt
½ tsp Garlic powder
½ tsp ground Coriander
½ tsp ground Fennel

Directions:

Mix all ingredients thoroughly.

SALSA VERDE

Ingredients:

Bunch of flat-leaf Parsley
½ red Onion
1 fat clove Garlic
3 tbsp Vinegar
3 tbsp Olive Oil
½ tsp Sea Salt
½ tsp Chilli flakes

Directions:

Finely chop the parsley, red onion and garlic.
Transfer to a bowl and stir through the vinegar, olive oil, sea salt and chilli flakes, taste and adjust seasoning as necessary.
Top the finished pork with the salsa.