

Oven Roasted Tenderloin Of Pork with Apple -Poblano Chutney

Ingredients

Pork tenderloins	3 – 4 tenderloins, about 1 pound each
Olive oil	5 tbsp
Kosher salt	to taste
Fresh ground pepper	to taste
Unsalted butter	3 – 4 tbsp
Fresh sage leaves	2 sprigs for each tenderloin – coarsely chopped
Apple-poblano chutney	3 – 4 cups

Preparation

- Preheat heavy cast-iron dutch oven.
- Prepare tenderloins by rubbing each with 1 tablespoon olive oil.
- Generously season with salt and pepper.
- Heat remaining tablespoon of olive oil and 3-4 tablespoons butter in Dutch oven.
- Place tenderloins into pan and sear on all sides until golden brown.
- Sprinkle chopped sage over meat, place lid on dutch oven pan and roast on stove top for approximately 10 minutes, turning once.
- Check for doneness. Meat should be slightly pink but cooked through.
- When tenderloins are finished cooking, remove from stove top, with lid on, and let rest for 5 minutes before cutting.

To Serve

- Diagonally slice pork tenderloin into thick slices.
- Serve with 1/3 cup of chutney on the side.

SERVES 10

Apple – Poblano Chutney

Ingredients

Unsalted butter	2 tbsp
Granny Smith apples	2 cups, peeled, cored, medium dice
Red onion	2 cups, medium dice
Garlic	6 cloves, minced
Roasted poblano pepper	1 cup, diced
White wine	1 cup
Jalapeno jelly	2 cups
Fresh sage leaves	1 cup julienned
Kosher salt	to taste
Fresh ground pepper	to taste

Preparation

- Heat butter in large nonstick sauté pan over medium heat.
- Add apples, onions and garlic and cook approximately 5 minutes, or until they are just beginning to soften
- Blend in poblanos and sauté briefly
- Pour in the wine and cook until wine has reduced, shaking or stirring to prevent sticking
- Add jelly and stir until jelly has melted
- Mixture will be thick and jam-like
- Remove pan from heat and fold in the sage leaves. Season with salt and pepper.
- Set aside until serving time. Chutney may be served warm or at room temperature.