

Red and Black Pork Tenderloin

½ cup pure ground Chimayo Red Chile, medium (You may decrease this if you find it too spicy for your tastes)

¼ cup freshly ground black pepper

3 to 4 lbs of pork tenderloin, trimmed

3 tbsp butter

3 tbsp canola or vegetable oil

2 cups Onion and Chile Madeira Cream Sauce (Recipe to follow)

Preheat oven to 350 degrees

Combine the red chile and the black pepper and spread the mixture on a baking sheet. Roll the pork in the mixture, pressing the spices onto the pork. Chill for at least 30 minutes.

Heat the butter and oil in a skillet over medium-high heat.

Sear the pork on all sides and remove to a baking sheet. Bake 10 to 15 minutes until the pork is still moist and not dried out. Let the tenderloins rest for 5 minutes and slice in ¼ inch slices.

Serve with Onion and Chile Madeira Cream Sauce.

Onion and Chile Madeira Cream Sauce

3 tbsp butter

1/3 cup julienned onions

1/3 cup julienned leeks, white part only

¼ cup julienned white onion

3 tbsp minced garlic

1 Poblano chili, roasted, peeled, seeded and cut in thin strips

1 New Mexico green chile, roasted, peeled, seeded and cut in thin strips

Salt and freshly ground white pepper to taste

½ cup Madeira

1½ cups heavy cream.

Heat the butter in a large skillet over medium-high heat. Add the leeks, and onions and sauté for 3 minutes, until softened. Add the garlic, and continue to sauté for 3 minutes. Add the chiles and cook 2 minutes. Season with salt and pepper

Deglaze the pan with Madeira and flame by lighting the mixture with a match and allowing the alcohol to burn off. Add the cream and simmer the mixture for 8 to 10 minutes.

Yield 2 cups