

CHEF SARA RHODES

CINNAMON/CHILE RUBBED PORK TENDERLOIN W/ORANGE AND HONEY SAUCE WITH GREMOLATA

1 pork tenderloin, trimmed
2 to 3 Tbsp. Cinnamon/Chile Rub spice blend, plus 1 ½ tsp.
4 cloves garlic, minced
Zest from 2 large oranges, divided
Juice from two oranges
½ cup white wine
½ cup chicken stock
2/3 cup honey
2 Tbsp. butter
2 Tbsp. fresh thyme, chopped
1 Tbsp. fresh rosemary, chopped



Heat oven to 375 degrees. Rub the trimmed pork tenderloin with the Cinnamon/Chile Rub and salt and pepper. Let stand at room temperature for about 30 minutes.

Heat a large sauté pan over medium high heat. Add a little olive oil. Add the pork tenderloin and sear on all sides to get a nice gold brown color. Remove to a sheet pan and put in the oven. Roast for 15 to 20 minutes or until internal temperature reaches 145 to 150 degrees. Remove to a cutting board and let rest.

Mix 2 Tbsp. of the orange zest, the thyme and the rosemary together and set aside.

Using the same sauté pan, turn the heat to medium. Add the garlic, the rest of the orange zest and the 1 ½ tsp of the Cinnamon/Chile Rub. Cook until fragrant. Add the white wine. Cook until almost dry. Add the honey and the chicken stock. Bring to a simmer and cook until starting to thicken, add more chicken stock if necessary if sauce gets to thick. Add butter and whisk until butter is melted.

Slice pork and shingle on a plate. With a spoon, drape sauce over pork then sprinkle with the gremolata.

Wine Pairing: 14 Hands Hot to Trot red blend