

CHEF SARA RHODES

PORK TENDERLOIN MEDALLIONS WITH MUSHROOM MADEIRA DEMI SAUCE

1 ½ lbs. pork tenderloin, trimmed and cut into medallions
10 oz. cremini mushrooms, sliced
2 tsp. fresh rosemary, finely chopped
2 tsp. shallots, minced
½ cup Madeira wine
2 oz. veal demi concentrate
8 oz. water
1 Tbsp. unsalted butter

Heat a sauté pan over medium high heat. Add some olive oil. Season the medallions with salt and pepper. When the oil is hot, sauté the medallions about 3 minutes on each side. Remove to a warm plate and keep warm.



In the same pan, add the shallots, mushrooms and rosemary. Sauté for about 2 minutes. Add the Madeira and cook until the pan is almost dry. Add the water and bring to a boil. Add the demi concentrate and cook until dissolved and starting to thicken. Make sure the sauce coats the back of a spoon. Add the butter and stir until melted.

Plate the medallions and spoon the sauce over them.

A Merlot goes well with this.