



## THE MEAT HOUSE: 60+ Minute Recipe

*Your Neighborhood Butcher*

### SPICY PORK TENDERLOIN WITH TEQUILA-POBLANO PEPPER SAUCE

*Yields: 6 Servings*

- 2 whole pork tenderloins
- 3 tablespoons southwestern spice blend
- 2 poblano peppers
- ¼ cup tequila
- 2 tablespoons vinegar (most any kind will do)
- 3 tablespoons chopped cilantro
- 2 tablespoons honey
- 1 lime
- Salt and ground pepper, olive oil

#### Instructions

Heat a heavy skillet over medium high heat and add ½ cup of olive oil. When the oil is hot, add the whole poblano peppers and turn them frequently until they are browning and softening, roughly 3-4 minutes. Remove from the heat and cut off the stems. Slice the peppers in half and scrape off the seeds then coarsely dice the peppers before adding to the blender.

\*\*\* Note: For a dish that really bites back, leave the seeds. Add the ½ cup olive oil, cilantro, vinegar, tequila and honey to the blender and season with salt and pepper. Pulse the blender several times and then run it on medium until you get the consistency you're looking for, loose and chunky or blended and emulsified like a dressing. Taste the sauce and season accordingly then reserve to a warm place. Preheat the oven to 350 degrees F and a heavy skillet to medium high. Add 1 ½ tablespoon olive oil to the southwestern spices and mix to form a paste. Add salt or pepper to taste. Using your fingers (gloves if you have them) completely coat the pork on all sides. Add ¼ cup olive oil to the hot skillet and just before it starts to smoke, add the pork tenderloins. Sear them on all sides for roughly 3 minutes, they should be golden brown. Move your pork filled skillet to the oven and roast approximately 10 minutes until it reaches 150 degrees.



#### Options

- Experiment with the spice blends for the pork . . . Cajun, Tex-Mex and even BBQ work great.
- Try serving this on a bed of hot buttered noodles or long grain wild rice pilaf!
- Stirrings Traditional or Mango Margarita mixers make great cocktails which are super easy and really complement the tequila laced pepper sauce.

Remove from the oven and the skillet and let rest covered in foil for 5 minutes. On a serving platter carve the tenderloins into thick slices and then throw a dash of cilantro, salt and pepper over the top. Squeeze the juice of one half lime over each one then top with the tequila pepper sauce.

*For store locations, recipe ideas or to shop online visit:*

[www.TheMeatHouse.com](http://www.TheMeatHouse.com)