

Cocoa Potion Pork Tenderloin

By Chef Carrie Wong

2 Pork tenderloins (2 pieces – total weight approx: 3 pounds)
2 T canola oil
1 T. Kosher salt
1 T. Coarse pepper
1 T Pork Cocoa Spice Potion

Trim all silver skin from tenderloins and rub with oil. Season tenderloins with salt and pepper, then sear all sides in a heavy hot sauté pan. (Oven Proof) Remove tenderloins from pan and allow to cool slightly. Rub tenderloins with Cocoa Magic Pork Spice and return to sauté pan. Place in a 400 degree oven for 18-30 minutes – depending on size or until an instant read thermometer reads 139 degrees. Remove from oven and cover loosely with foil and allow to rest for 10 minutes.

While meat is resting – add 1 cup chicken broth to the sauté pan and place over high heat. Reduce by half while scraping up and browning bits. Add ½ cup heavy cream and taste for seasonings.

Slice Tenderloins and drizzle with pan sauce