



CHIPOTLE CRUSTED PORK TENDERLOIN ON POLENTA

The Russian River Valley Original

INGREDIENTS:

One pork tenderloin (about 1 lb)
7 oz. can chipotle peppers in adobo sauce
2 Tablespoons olive or vegetable oil
Fresh cilantro for garnish
Homemade mango chutney or Pataks or Major Gray's Hot Mango Chutney
½ cup polenta
¾ cup buttermilk
¾ cup chicken stock
2 teaspoons sugar
1 Tablespoon unsalted butter
Kosher salt and pepper to taste

DIRECTIONS:

Heat stock, buttermilk, sugar & butter to boiling in a large saucepan. Buttermilk will curdle! Whisk in polenta in a thin stream. Stir constantly until thickened and pulling away from the sides of the pan. Lightly oil a small baking sheet and spread with polenta. It should be about ½ inch thick. Cover and refrigerate for one hour or until cold and set. Remove polenta from refrigerator and cut into 1 ½" squares.

Pour half the can of chipotle into a blender and process until smooth. Trim the pork of all visible fat and smear evenly with the chipotle mixture. Pour oil into sauté pan. Sear tenderloin on all sides in a hot pan. Place in a pre-heated 425° oven for eight-ten minutes or until meat reaches 145-150°F for medium-rare. Let rest for 5 minutes and thinly slice.

