

Pork Tenderloin Diablo

Ingredients:

Group 1:

- 1-lb whole pork tenderloin
- Salt & freshly ground black pepper
- 2 tsp vegetable oil

Group 2

- ½ cup chicken broth
- 2 Tbsp heavy cream
- 1 Tbsp horseradish sauce
- 1 Tbsp Dijon mustard
- ¼ tsp cayenne pepper

Group 3

- 1 Tbsp cold butter

Group 4

- 1 tsp chopped chives (fresh or dried)

Directions:

Group 1

1. Preheat oven to 375° F.
2. Season pork w/salt & pepper.
3. Heat oil in an ovenproof skillet over high heat.
4. Cook the pork until browned on one side (3-4 min).
5. Flip the pork, cover, and transfer the skillet to the oven. Cook for 20-25 min. After cooking, set the pork aside and cover.

The rest...

6. Return the skillet to the stove over medium heat.
7. Whisk in Group 2, scraping any browned bits off the bottom of the pan.
8. Cook until the mixture is a thick sauce.
9. Remove from heat and mix in Group 3.
10. Slice pork into ½-inch slices, top with sauce, sprinkle with Group 4, and serve.

Serves 2-3 people.