

A Recipe from
Thomas Buckborough & Associates

New Mexican Rubbed Pork Tenderloin

Recipe courtesy Bobby Flay, 2001

Prep Time: 2 hr 10 min/Cook Time: 15 min

Serves 4

Ingredients

2 tablespoons olive oil

1 (2 pound) pork tenderloin

Salt

New Mexican Spice Rub, recipe follows

Bourbon-Ancho Sauce, recipe follows

Preheat oven to 400 degrees F. Heat olive oil in a medium saute pan, over high heat. Season pork with salt on both sides. Dredge pork in the spice rub and tap off any excess. Sear the pork on both sides until golden brown. Cook in the oven to medium doneness, about 8 to 10 minutes. Let pork rest for 5 minutes before slicing into 12 slices. Plate 3 slices per plate. Drizzle with the Bourbon-Ancho Sauce.

New Mexican Spice Rub

2 tablespoons ancho chile powder

2 tablespoons light brown sugar

1 tablespoon pasilla chile powder

2 teaspoons chile de arbol

2 teaspoons ground cinnamon

2 teaspoons allspice

Combine all ingredients in a small bowl.

Bourbon-Ancho Sauce

2 tablespoons olive oil

1 large red onion, finely chopped

2 cups plus 2 tablespoons bourbon

3 ancho chiles, soaked, seeded, stems removed and pureed

6 cups homemade chicken stock

1 cup apple juice concentrate, thawed

8 whole black peppercorns

1/4 cup light brown sugar

Heat olive oil in a medium saucepan over medium-high heat. Add the onions and cook until soft. Add the bourbon and cook until completely reduced. Add the remaining ingredients and cook until reduced by half. Strain through a fine mesh strainer, return mixture to the pan, and cook to sauce consistency, add the remaining 2 tablespoons of bourbon and cook for 2 minutes. Season with salt.

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