
KITCHEN CONNAISSEUR

Tenderloin of Pork with Pomegranate Chutney



The recipe for this flavourful pork tenderloin was developed by the Stratford Chefs School. Acquiring some of the special ingredients may require searching beyond your usual grocery store shelves, but we assure you - it's worth the trip! Including these spices in both the marinade and glaze creates a distinctive middle eastern flavour, which is what gives this dish its personality!

The perfect accompaniment for this entrée is our tangy Pomegranate Chutney, also created with a recipe developed by the Stratford Chefs School.

Makes 6 – 4 oz servings

ingredients

4 Pork tenderloins, 6-8 oz. each

MARINADE

6 cups Water

1/2 cup Sugar - brown

3 Tbsp Chile caribe (hot , dry, crushed Mexican chiles available at specialty stores)

1 1/2 Tbsp Salt

1 Tbsp Dry thyme

1 Tbsp Crushed bay leaf

1/2 Tbsp Ground cumin

1 tsp Crushed black pepper

1 tsp Oregano (preferably roasted, ground Mexican oregano, available at specialty stores)

4 whole Allspice berries

4 whole Cloves

1 stick Cinnamon

MOROCCAN HONEY GLAZE

1/2 cup	Maple Cappuccino Sauce
1 Tbsp	Moroccan Spice Blend
Juice of one	Lemon - fresh
1 Tbsp	Tamarind paste (available in the international section of better grocery stores)
3 Tbsp	Water - warm

SERVE WITH

To taste **Kitchen Connaisseur Pomegranate Chutney**

instructions

To marinade the pork

In a large plastic container combine water, sugar, chile caribe, salt, thyme, bay leaf, cumin, pepper, oregano, allspice berries, cloves, and cinnamon stick. Add the pork, cover and refrigerate for 24 hours. If the marinade does not cover the pork, turn the tenderloins frequently to assure that the flavour is thoroughly distributed.

To prepare the glaze

1. In a small sauce pan heat the Maple Cappuccino Sauce. Add the Moroccan Spice and lemon juice.
2. Mash the tamarind paste into the water until it becomes a thick liquid consistency. Press the mixture through a sieve or squeeze it in your hands to remove the woody pieces of the tamarind. If the mixture appears to thicken add more water. Add the sieved tamarind water to the glaze. Bring to a boil, stirring constantly.
3. Cover and refrigerate.

To prepare the pork

1. Remove the pork from the marinade and bring it to room temperature.
2. Preheat a grill or BBQ to a hot fire (500°F.) Brush the grill with oil to prevent the meat from sticking. Place the pork tenderloin on the grill and cook for about 15 minutes, turning once, until the internal temperature reaches 110°F. Brush the glaze on the pork during the last 2 minutes of cooking. Remove the pork from the grill and allow it to rest for 5 minutes. Slice each tenderloin into 1 - 1 1/2" thick pieces. To plate the pork attractively place 4-5 pieces on a large dinner plate. Serve with couscous, fresh greens, additional glaze and Pomegranate Chutney.