



Sizzlin' Grilled Pork Tenderloin with Roasted Pepper Sauces and Chili Corn Tacos

Serves 6

Ingredients -

3 each - red and yellow bell peppers

Chicken broth (approx. 32 oz. of low sodium chicken broth)

Butter

Cayenne pepper

2 garlic cloves, finely chopped (divide - 1/2 cup for each sauce)

1 cup white onion, chopped (divided - 1/2 cup for each sauce)

3-4 pounds whole pork tenderloin

(Make sure it is not packaged in a marinade)

Fresh corn tortillas

Shortening

Mexican white cheese, crumbled (Ranchero or similar type)

16 oz. frozen corn (your favorite kind)

Salt and pepper to taste

Curt's McDowell Mountain Mix (If you are lucky to still have some) If not, use chili powder and a little garlic powder, or your favorite Southwest seasonings.

Garnish - chopped parsley or cilantro



*earth's
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Prepare Roasted Pepper Sauces -

Core and slice peppers into pieces so the skins can be charred on a gas range, or in the broiler, or on the grill. Keep separated at all times or you will have one orange sauce instead of a red and yellow one! When skins are thoroughly charred, place the pepper pieces in a plastic bag to steam. This will allow you to easily slide the skins off. Rinse all skinned pepper pieces. In two large sauce pans, melt butter to coat bottoms and add a 1/2 cup of a chopped white onion to each pan. Sauté over medium heat until onion begins to get translucent (do not brown, it will color the sauce) and add a clove of finely chopped garlic to each (more if you like). Cook for a minute or two but do not brown. Add in yellow peppers in one pan and red peppers in the other. Cover with enough chicken broth to get a good simmer going. Simmer until peppers are tender but not coming apart. Separately place the contents of the pans in a blender and puree one sauce, clean blender and then the other sauce. Season each with salt and pepper to taste. Add a little cayenne pepper to the red sauce to taste - be careful, this is serious stuff. Keep both sauces warm.

NOTE: The sauces can be made the day before and reheat. In fact, we have frozen these sauces and they have held up very well.

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Prepare Chili Corn Tacos -

Using a biscuit cutter or other form, cut the corn tortillas down to 3 to 4 inch discs (approximately 2 to 3 per each diner is plenty). Discard the remainder (or feed to the birds).

Heat 1 cup of shortening over medium-high heat in a small skillet until hot but not smoking. Lightly fry the tortillas for about 15 to 20 seconds or so. They should not be crisp. They will crisp up in the oven later. While they are still pliable fold them into traditional taco shell shape and set aside.

In a medium sauce pan, melt some butter to cover bottom and add 2 cups of frozen corn. Cook over medium heat until corn begins to get tender. Remove from heat and add Curt's McDowell Mountain Mix. If you don't have any of it left then you can use chili powder and garlic powder, or your favorite Southwest seasoning). Mix well and keep warm.

Place a tablespoon or so of corn in each shell and top with crumbled cheese. Put them in the oven on warm while you cook the pork.

Prepare Pork Tenderloin -

Salt and pepper and grill over medium high heat to desired doneness. We prefer medium rare (get over your mother's pork phobias!).

NOTE: the pork can be cooked in the house. Seared the pork tenderloin in a hot pan on both sides then transfer the pork to an over set at 350 degrees and cook for 20 minutes. Remove from oven cover with foil and let rest ten minutes.

Slice into medallions and serve with a generous garnish of the two pepper sauces. Don't mix them up, you went to a lot of trouble remember! Arrange tacos on each plate. Garnish with finely chopped parsley or fresh cilantro leaves.

GRILLED CHICKEN ALTERNATIVE -

For all of our friends who do not eat pork, this recipe is wonderful with grilled boneless chicken breasts. Season the chicken with salt and pepper and grill to done. Slice into medallions the same as the pork and arrange on the plate as directed below.

Wine Pairing Suggestion -

This is one of our all time favorite meals. We served this at our inaugural Gourmet Dining Club that we started in August 2003. We served it with a Cesari 1999 Sangiovese di Romagna Reserve. An Italian wine with Southwestern cuisine? Hey, Clint Eastwood's early westerns were Italian productions so why not? Sangiovese offers big fruit with a soft feel but with enough tannins to hold up to grilled and aggressively seasoned foods.

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