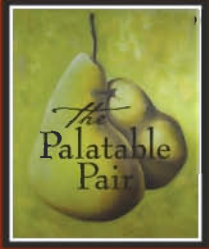


The Palatable Pair



Recipe Collection

Fennel Cumin Roasted Pork Tenderloin with Tomato Explosion Chutney

Ingredients

- 2 tablespoons olive oil
- 1/2 cup chopped fresh marjoram
- 4 large garlic cloves, minced
- 1/2 cup canned unsalted chicken broth (Divide into two 1/3 servings)
- 1/2 cup white wine (chardonnay) (Divide into two 1/3 servings)
- 1/2 teaspoon fennel seeds, chopped
- 1/2 teaspoon cumin seeds, chopped
- 1 jar Palatable Pair Tomato Explosion Chutney 10.5oz
- 8 ounces pork tenderloin

Preparation

Heat oil in heavy large ovenproof skillet over medium heat. Add marjoram and half of garlic and sauté until almost tender, about 5 minutes. Pour in 1/3 cup chicken broth and sprinkle over half of fennel and cumin seeds. Bring to a boil and add wine. Cover and simmer until fennel and cumin are very tender and liquid is absorbed, about 10 minutes. Season to taste with salt and pepper. Cool.

Starting 1/2 inch up on 1 long side, cut through tenderloin to within 1/2 inch of opposite side. Open as for book. Continue cutting through thick portion of tenderloin until meat forms 1 1/2-inch-thick rectangle. Spread fennel cumin mixture evenly over pork. Beginning at 2 long end, roll pork up jelly roll style. Tie pork with string to secure. (Can be prepared 8 hours ahead. Cover and refrigerate.)

Preheat oven to 425°F. Place pork in same skillet. Rub pork with remaining garlic clove and 1/4 teaspoon fennel and 1/4 teaspoon cumin seeds. Season with salt and pepper. Roast in oven until pork is cooked through, about 25 minutes. Remove pork from skillet and keep warm. Pour remaining 1/3 cup chicken broth and 1/3 cup wine into skillet. Boil until reduced by half, about 1 minute. Add 1/2 bottle Palatable Pair Chutney into warm sauce. Stir until evenly blended. Remove string from pork. Cut pork into 1-inch pieces. Divide between plates, cut side up. Spoon sauce over pork and serve. Top pork pieces with remaining tomato chutney or server on the side.

Serves 2

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