

Pork Tenderloin with Chipotle-Marmalade Sauce

Velvet Restaurant in SoHo, NY

6 servings

- 3 2/3 c. beef stock or canned beef broth
- 3 2/3 c. chicken stock or canned low-salt chicken broth
- 3 T. olive oil
- 3/4 c. finely chopped shallots
- 1/2 c. orange marmalade
- 1 T. chopped canned chipotle chilies*
- 1 T. water
- 2 tsp. cornstarch
- 2 1-pound pork tenderloins

Boil beef and chicken stocks in medium saucepan until reduced to 2 1/2 cups, about 45 minutes.

Heat 2 T. olive oil in heavy large saucepan over medium-high heat. Add shallots and sauté until tender, 4 min. Add reduced stock mixture, marmalade and chipotle chilies. Simmer until mixture is reduced to 2 cups, 5 min. Mix 1 T. water and cornstarch in small bowl. Whisk cornstarch mixture into stock mixture. Stir until sauce boils and thickens, 5 min. Season to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.)

Preheat oven to 425°F. Sprinkle pork with salt and pepper. Heat remaining 1 T. olive oil in heavy large ovenproof skillet over high heat. Add pork and cook until brown on all sides, about 4 minutes.

Transfer skillet to oven and bake until thermometer inserted into pork registers 155°F, about 15 minutes. Let pork rest 5 minutes.

Bring sauce to simmer. Slice pork into 1/2-inch-thick medallions; arrange on plates. Spoon sauce over and serve.

- * Tip for chipotle chili in adobo sauce: this can be found in the Mexican food section of the grocery store, generally in 6-oz. cans. Since I don't use very much at one time and don't want to waste this great chili, I put the chilies with all of the adobo sauce in a food mill to remove seeds and skin. Put into an ice cube tray using a tablespoon measure and freeze. Remove from ice cube tray and store in a freezer bag. Note that it will stain your ice cube tray red!