



Peppered Pork Tenderloin with a Sweet Jalapeno Sauce

Ingredients:

532278	1	CMA Pork Tenderloin	\$0.15 oz	\$1.80
661096	4 oz.	Kikkoman Soy Sauce	\$0.11 oz	\$0.44
620219	4 oz.	Orange Juice	\$0.09 oz	\$0.36
774849	½ Tbsp.	McCormick Pepper Supreme	\$0.12 oz	\$0.12
774512	¼ tsp.	McCormick Smoked Paprika	\$0.71 oz	\$0.18
774951	½ Tbsp.	Chopped Garlic	\$0.21 oz	\$0.10
169150	2 each	B Size Red Potato	\$0.13 oz	\$0.94
349144	2 Serving	Flavorpak Sicilian Veg	\$0.10 oz	\$0.80
811176	½ cup	Beef Base	\$0.01 oz	\$0.02
793048	¼ cup	Honey	\$0.09 oz	\$0.27
	½ cup	Pickled Jalapenos	\$0.08 oz	\$0.24
398401	2 each	Rotella Roll	\$0.23 ea	\$0.26

Cost of Dinner for two	\$5.53
Sale Price of Dinner for two	\$16.99
Food Cost	32%

Directions:

In a bowl, mix soy sauce, orange juice, pepper supreme, smoked paprika, and chopped garlic. Mix well, in a zip lock bag or a pan place the pork tenderloin and cover with marinade. Refrigerate for 4 to 8 hours.

Take loin out of plastic bag and place in a hot skillet, flat top grill, or char broiler. Brown the loin on all sides and ends. Loin can be cooked completely on char broiler or can be finished in the oven. Put loin in a pan and add a couple cups of water. Cover and bake at 350°F for 1 to 2 hours. Remove when at desired temperature 150 to 160°F.

While loin is in the oven, cut red potatoes into quarters, brush with olive oil and season with some salt and pepper supreme. Place them on a sheet tray and roast them in the oven for an hour at 350 °F, turning them once while roasting.

After removing loin from the oven, place in a hot large skillet. After charring all sides remove. Take the mixture of beef broth, honey, and chopped pickled jalapenos and add to the skillet. Mix well and bring to a slight boil, let simmer for 3 minutes over medium heat.

Cut pork loin into 2 oz. medallions placing three on each plate, serve with Sicilian vegetables, and baby red potatoes and a roll. Ladle an ounce of the sweet jalapeno sauce over the peppered pork loin before serving.

