

SEARED PORK TENDERLOIN WITH SPICED COCOA RUB

Prepared in 25 minutes or less with spice, oh so nice!

- ½ Tbs whole white peppercorns
- ½ Tbs coriander
- ½ tsp ground cayenne pepper
- 2½ Tbs ground cinnamon
- 1 tsp ground nutmeg
- ½ tsp ground cloves
- 2 Tbs unsweetened cocoa powder
- 2 Tbs sea salt
- 1 two-lbs boneless pork tenderloins, fat and silver skin removed
- 1 Tbs extra-virgin olive oil

Preheat oven to 400°F.

Prepare spiced cocoa rub by combining white peppercorns and coriander in a medium saucepan over medium heat.

Toast white peppercorns and coriander seeds until they begin to pop. Remove from heat and grind to fine powder in a spice mill or coffee grinder. Mix the ground pepper and coriander with remaining spices, cocoa and salt in a small bowl.

Rub with your fingers the prepared pork tenderloins with a generous amount of the spiced cocoa rub.

Heat the olive oil in a large sauté pan over medium high heat until hot but not smoking. Sear each tenderloin on all sides until a rich brown color, approximately 2 minutes on each side.

Remove tenderloins from heat and finish in the pre-heated oven for 10 minutes or until cooked through.

Let the tenderloins rest out of the oven for at least 10 minutes before carving into slices and serving on a platter. Serves 4.

