Pork Tenderloin with Mustard Sauce
Recipe: Melissa Schenker/Foodie for Two
Adapted from: California Heritage Cookbook from the Junior League of Pasadena (1976)
Serves two foodies

Ingredients:
Marinade for Pork Tenderloin
½ cup bourbon/whiskey (I use Jack Daniels)
½ cup soy sauce (low-salt)
3 tablespoons sugar
1 pork tenderloin, ¾ to 1 pound weight
Mustard Sauce (makes about 1 cup)
1½ teaspoons dry mustard
2 tablespoons stone ground mustard
1 tablespoon sugar
¼ teaspoon salt
1 tablespoon rice wine vinegar
2 egg yolks, lightly beaten
½ cup half & half

Directions:
Marinade & Pork Tenderloin:
Add the bourbon, soy sauce and sugar to a large ziploc bag and mix together; gently squeeze bag until sugar is dissolved. Add the tenderloin, turn bag over a few times to coat meat completely and place bag on a plate in case it leaks. Refrigerate overnight (or a minimum of 8 hours), turning bag over a few times.

Mustard Sauce:
In a double boiler pan add a few inches of water to the bottom pan, cover with the top sauce pan and heat to a light rolling boil. Add all the ingredients, except the half & half, to the top sauce pan and cook, whisking constantly, until thick – about 3 minutes. Slowly add the half & half and continue whisking until sauce thickens, about 5 or 6 minutes. Transfer to a glass bowl and refrigerate until needed; sauce can be refrigerated for up to 3 days, stored in a sealed container. Serve at room temperature.

Cook:
Barbecue the tenderloin on medium-low heat for 30 to 40 minutes until no longer pink in the center (finished internal temp of 160 degree F). Drizzle marinade over tenderloin while cooking; do not re-use marinade with cooked pork. When tenderloin is done, transfer to a cutting board, cover with aluminum foil and let rest for five minutes. To serve, slice pork into ½” slices, arrange on a platter and serve mustard sauce on the side.

- Don’t have a double boiler pan? Just use two of your saucepans for the same effect. Select a large and medium sauce pan, making sure the top pan sits just inside the rim of bottom pan.

Eat well and share the love!
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Food Blog: foodiefortwo.wordpress.com