

Ancho Chili Grilled Pork Medallions with Spicy Mango Chutney

Servings : 2

Amount	Measure	Ingredient - Preparation Method
1	pound	boneless pork loin - cut into 6 pieces
1/3	cup	flour
2	tablespoons	ancho chile powder
		kosher salt
		black pepper
1/3	cup	canola oil
		chutney
1	cup	cider vinegar
2	tablespoons	brown sugar
		zest of 2 lemons
1	tablespoon	ginger - grated
1	stick	cinnamon
1/4	teaspoon	ground coriander
1	pinch	ground clove
1/8	teaspoon	hot red pepper flakes
1	pinch	cayenne
1	cup	yellow onion
3/4	cup	mango - peeled and diced

To make chutney: Combine vinegar and brown sugar in a 1.5qt saucepan. Bring to a boil and reduce by half. Add everything else except mango. Lower heat and simmer for 8 minutes. Remove from heat and let cool. Remove cinnamon stick and add mangoes.

Pound pork slightly. Sprinkle both sides with chile powder, salt, and pepper. Dredge in flour and shake off excess.

Saute in a heavy or iron skillet over medium-high heat 1-2 minutes per side.

Arrange on platter and spoon chutney on top.