

Chili Pork Loin with Cilantro Oil

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	light brown sugar
1	tablespoon	ground red chiles
1	teaspoon	salt
1	teaspoon	dried oregano
1	teaspoon	dried thyme
1/2	teaspoon	freshly ground black pepper
2 1/2	pounds	pork loin
1/4	cup	corn oil
1	cup	white onion - chopped
2		poblano pepper - roasted, peeled and roughly chopped
1	tablespoon	garlic - chopped
3		plum tomato - peeled, seeded and roughly chopped
10	ounces	tomatillo - peeled and roughly chopped
1		bay leaf
1/2	cup	fresh lime juice
1/2	cup	tequila
1/4	cup	chopped fresh cilantro
		Cilantro Oil

In a bowl, mix together the sugar, chiles, salt, oregano, thyme, and pepper. Rub evenly over the pork, cover and refrigerate for at least 2 hours. Remove from refrigerator and let meat come to room temperature.

Heat the oil in a large saute pan over med-high heat. Add the pork and sear until the meat is browned on all sides. Remove the meat from the pan. Add the onions, peppers, and garlic and cook, stirring until soft, about 3 minutes. Add the tomatoes and tomatillos, and bay leaf, and cook, stirring, for 1 minute. Add the lime juice, tequila and cilantro, stir well, and bring to a boil. Return the meat to the pan. Lower the heat, cover and simmer until the meat is tender, about 45 minutes, stirring and basting occasionally. Remove from heat and transfer pork to a platter and tent.

Spoon sauce onto a platter. Carve the meat and arrange on top of the sauce. Drizzle with cilantro oil and serve.

Cilantro Oil

Amount	Measure	Ingredient - Preparation Method
2	cups	packed fresh cilantro - stems removed
1	cup	canola oil
1/2	teaspoon	salt
1	pinch	cayenne pepper

Bring a medium pot of water to a boil. Add the cilantro and blanch for 10 seconds. Remove and shock in an ice bath. Pat dry well on paper towels, squeezing to remove excess water. Roughly chop and transfer to blender. With the machine running, add the oil, salt and cayenne and process until smooth. Transfer to a bowl, cover, and refrigerate overnight. Strain through a fine mesh strainer, pressing with the back of a spoon to extract as much oil as possible. Transfer to a squirt bottle and refrigerate for up to 2 weeks.