

New Mexican Rubbed Pork Tenderloin with Bourbon Ancho Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		New Mexican Rub
2	tablespoons	ancho chile powder
2	tablespoons	light brown sugar
1	tablespoon	pasilla chile powder
2	teaspoons	chile de arbol
2	teaspoons	ground cinnamon
2	teaspoons	allspice
		Bourbon ancho sauce
2	tablespoons	olive oil
1	large	red onion - finely chopped
2	cups	bourbon
2	tablespoons	bourbon
3		ancho chiles - soaked, seeded, stems removed and pureed
6	cups	chicken stock
1	cup	apple juice concentrate - thawed
8		whole black peppercorn
1/4	cup	light brown sugar
		pork
2	tablespoons	olive oil
2	pounds	pork tenderloin
		salt

Combine all rub ingredients.

Heat olive oil in a medium saucepan over med-high heat. Add the onions and cook until soft. Add the bourbon and cook until completely reduced. Add the remaining ingredients and cook until reduced by half. Strain through a fine mesh strainer, return mixture to pan, and cook to sauce consistency. Add the remaining 2 tablespoons of bourbon and cook for 2 minutes. Season with salt.

Preheat oven to 400. Heat olive oil in a medium saute pan over high heat. Season pork with salt on both sides. Dredge pork in the spice rub and tap any excess. Sear on both sides until golden brown. Cook in oven to medium doneness, about 8 to 10 minutes.

Let pork rest for 5 minutes before slicing into 12 slices. Drizzle with Bourbon ancho sauce.