

Pork Tenderloin with Chipotle-Maple Map

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		pork
2	teaspoons	ground coriander
1	teaspoon	garlic powder
1/2	teaspoon	ground ginger
2		pork tenderloins (12 oz each) - silver skin removed
1	tablespoon	vegetable oil
		kosher salt
		freshly ground black pepper
		sauce
1/4	cup	pure maple syrup
2	tablespoons	sherry vinegar
2	tablespoons	chipotle hot sauce
1/2	teaspoon	kosher salt

Position a rack closest to the broiler and preheat to high. Combine the coriander, garlic powder and ginger. Brush the tenderloins with the oil and rub all over with the spices. Season with salt and pepper. Lay the pork on a small shallow pan and broil until golden, turning once, about 5 minutes per side. (130)

Meanwhile, the sauce. Whisk the syrup, vinegar, hot sauce and salt together in a small bowl. Set aside half the sauce. Generously brush the tenderloins all over with the remaining sauce. Return to broiler and cook, turning once, until a deep, rich brown, about 2 to 3 minutes. Set aside meat for 5 minutes. Serve with reserved sauce drizzled on meat.