

# Roasted Pork with Smoky Red Pepper Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		pork
3		1 lb pork tenderloins - trimmed
3	tablespoons	olive oil
		kosher salt and pepper
		Sauce
3	tablespoons	olive oil
1	small	onion - diced
1	medium	red bell pepper - cored, seeded and 1/2" diced
1	medium	yellow bell pepper - cored, seeded and 1/2" diced
1	medium	orange bell pepper - cored, seeded and 1/2" diced
3	cloves	garlic - minced
		kosher salt
		black pepper
1 1/4	cups	red wine such as syrah or a cab
2 1/2	tablespoons	smoked paprika
15	ounces	tomato puree
1		dried bay leaf
1/4	cup	flat-leaf parsley - chopped

Put an oven rack in the center of the oven. Preheat oven to 400.

Rub 1 tablespoon of the oil over the pork and season with salt and pepper, to taste. In a large skillet or Dutch oven, heat the remaining 2 tablespoons of oil over high heat. Add the pork and brown it on all sides, about 8 minutes. Transfer the pork to a 13x9x2 inch glass baking dish and roast it until an instant read thermometer reads 165, about 25-30 minutes. Allow the pork to rest for 10 minutes on a cutting board.

In the same skillet used for the pork, heat the oil over medium high heat. Add the onion, peppers and garlic and season with salt and pepper, to taste. Cook, stirring frequently until softened, about 8-10 minutes. Add the wine and cook for 2 minutes, scraping up brown bits. Stir in paprika, tomato puree and bay leaf. Bring to a boil. Reduce heat to a simmer and cook until sauce thickens, about 25-30 minutes. Remove bay leaf and put sauce in blender. Blend until smooth. Season with 2 tablespoons of salt and pepper, to taste.

Slice pork thinly and arrange on platter. Spoon sauce on top, garnish with chopped parsley and serve.