

# Spice Rubbed Pork Tenderloin with Ancho Chile Mustard Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		spice rub
3	tablespoons	ancho chile powder
1	teaspoon	chile de arbol
1	tablespoon	pasilla chile powder
1	tablespoon	guajillo chile powder
1	teaspoon	allspice
2	tablespoons	brown sugar
1/2	teaspoon	cinnamon
		salt and pepper
		ancho chile mustard sauce
4	cups	chicken stock
1	cup	apple juice concentrate
6		black pepper corns
1	teaspoon	chipotle puree
2	tablespoons	ancho chile puree
1	tablespoon	Dijon mustard
2	tablespoons	creme fraiche
		pork tenderloin
2		pork tenderloin, about 12 oz each
2	tablespoons	olive oil

Combine all rub ingredients together and season with salt and pepper.

Combine chicken stock, apple juice, peppercorns, chipotle and ancho puree in a medium saucepan over high heat and reduce to a sauce consistency. Whisk in mustard and creme fraiche and cook for 1 minute. Season with salt and pepper.

Preheat oven to 400. Dredge tenderloins in the spice rub mixture and patt off any excess. Heat olive oil in medium oven-proof skillet until almost smoking. Add the tenderloin and sear well on all sides. Place the pan in the oven and continue cooking to medium well, about 8 to 10 minutes. Let rest and slice into 1 inch pieces on the diagonal. Spoon sauce onto a platter and top with the slices of pork.