



Cocoa & Chile Pork Tenderloin

Lustybit's adaptation of [Food & Wine Recipe](#)

- 2 pork tenderloins
- 1 tablespoon of cocoa powder
- 1 tablespoon ancho chile powder (I used half as much chipotle powder and still got a ton of heat)
- 1 tablespoon brown sugar (I used a little more to try and offset some of the chipotle)
- 1 teaspoon salt
- 2 to 3 tablespoons olive oil
- 1/2 cup white wine or chicken broth
- Small pat of butter

Heat oven to 400 degrees.

In a small bowl, mix together the brown sugar, cocoa powder, chili powder. Add olive oil in a slow drizzle and stir until you have a thick paste. Smear the paste all over both tenderloins until they are completely covered (this will be a bit messy, just so you know).

Heat a large oven proof pan over medium high heat, add a small amount of olive oil, and brown the tenderloins on all sides.

Transfer the pan to the oven and cook until the roast reaches 135 degrees on an instant read thermometer (this took less than 30 minutes in my oven). Carefully remove the hot pan from the oven, transfer tenderloins to cutting board, and cover loosely with foil to rest.

Place (the still hot) pan over a medium high flame. Add white wine or chicken broth to the pan and stir up the bits of fond from the bottom of the pan. Cook until the sauce is reduced by half. Remove from the heat and add a small pat of butter and any juices from the cutting board to the pan. Whisk until butter melts and taste for seasoning.

Slice the tenderloin into medallions and serve with sauce spooned over each serving.

cocoa & chile pork tenderloin was posted by wendi on 2 december 2009 at bonappetitthon.com