

Colorado Peach Glazed Berkshire Pork Tenderloin

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Yield: 4 servings

Cooking Time: 25 Minutes

INGREDIENT	AMOUNT	PROCEDURE	COOKING INSTRUCTIONS
Berkshire Pork Tenderloin	1 ½ lb.	Trim and Clean all silver skin and fat. An average weight for a tenderloin is a pound and a half and this recipe will work within a half pound tolerance	<p><i>Heat oven to 400° F</i></p> <p><i>In a medium sauté pan heat oil and sear the pork tenderloin till it is golden brown. Add garlic and onions to the pan and sweat for 1 minute until translucent. Add remaining ingredients squeezing the lemon and leaving the half in the pan. Bring all ingredients to a boil and place in a 400F oven for 18-25 minutes until pork has reached desired doneness or 155F internal temperature. Remove the bay leaf, lemon, & rosemary sprig & let the pork rest for 10 minutes, slice on a bias for platter or plate service.</i></p>
Olive Oil	4 Tablespoons		
Colorado Peach Fresh Large	1 Each	Cut into wedges of 10	
Colorado Peach Fresh	2 Each	Remove Skin & Puree	
Apple Juice	1 Cup		
Honey	3 Tablespoons		
Sherry Vinegar	2 Tablespoons		
Brown Mustard	2 Tablespoons		
Lemon Fresh	½ Each		
Onion, White	1/8 cup	Small Dice	
Garlic Fresh	2 Cloves	Minced	
Salt & Pepper	To Taste		
Bay Leaf	1 each		
Ground Cardamom	½ teaspoon		
Rosemary Sprig	5 Inches		