



Grilled Pork Tenderloin con Vincotto

Recipe By : Joe Cerullo
Serving Size : 3 Preparation Time :1:00
Categories : Pork

Amount	Measure	Ingredient --	Preparation Method
1	each	Pork tenderloin --	whole
1/4	cup	extra virgin olive oil	
3	Tb	Vincotto	
1/4	cup	chicken stock	
1/4	cup	beef stock	
2	Tb	butter	

Preparation of the roast:

1. Rub tenderloin with EVOO.
2. Sear grill over high heat about 1 minute on each side
3. Remove from grill,
4. Season grilled / seared tenderloin with salt and pepper
5. Coat tenderloin with 2 tablespoons of Vincotto
6. Spray a glass-baking dish, place roast in prepared baking dish
7. Roast in 375/o oven for about 25 minutes
8. Remove from oven; let rest for about 5 minutes before slicing
9. Serve 3 or 4 slices with some sauce lightly drizzled over the top.

For the sauce:

1. In a sauté pan melt 1/2 the butter
2. Add Vincotto stir until well incorporated
3. Add both stocks and reduce to about half
4. Add remaining butter.

NOTES: Great served with a side order of Penne Pasta, with Tomato Basil Parmesan Cream Sauce

Products for these and other recipes can be purchased at;

Cerullo's Custom creations,

<<< www.cheflou.tv >>> <<< www.cerullooscc.com >>>



Recipe Courtesy of : Cerullo's Custom Creations, 175 N. Cedar Street Hazleton PA. 18201
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