



EMILY G'S™
JAM OF LOVE

Pork Tenderloin With Strawberry Chipotle Jam

Ingredients

4 tablespoons olive oil
1 Pork Tenderloin (2-1/2 lbs)
Salt and pepper
2 cloves of garlic
2 Tablespoon of port
1/2 cup chicken stock
1 Tablespoon of butter
1/2 jar **Emily G's Strawberry Chipotle Jam**

Instructions

1. Preheat oven to 385 degrees F.
2. Mash the garlic with some salt and olive oil until create a paste.
3. Rub the pork with the mixture
4. Heat oil in a large Dutch oven over medium-high heat.
5. Season the pork with salt and pepper and sear well on all sides.
6. Drain off the fat.
7. Place in the oven.
8. In a saucepan heat **Emily G's Strawberry Chipotle Jam**.
9. Brush the pork every 15 minutes with the warm jam.
10. Cook until the internal temperature of the meat registers 150 degrees F, about 35 minutes
11. Take the pork out of the oven and let it rest in another dish.
12. Pour the drippings from the roasting pan into a saucepan and add the port. Let reduce and add the chicken stock.
13. Simmer until the liquid reduces by half and add the butter. Remove from the heat.
14. Serve with polenta squares and pour the sauce over the pork and the polenta.

Recipe by Spoonabilities



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