

Mushroom Marsala Pork Tenderloin

(Recipe from Seasons and Suppers)

Serves 4

2 pounds pork tenderloin (about 2 small or one large tenderloin)
Kosher salt and freshly ground black pepper
3 tbsp extra-virgin olive oil
1 tbsp unsalted butter
2 tbsp butter
2 medium shallots finely diced (can substitute red onion)
12 oz Cremini mushrooms thinly sliced (or regular button mushrooms)
1 tbsp all-purpose flour
1/2 cup dry Marsala wine
1 cup chicken broth
3 tbsp heavy cream
1/4 cup chopped fresh flat-leaf parsley plus more for garnish

Trim the tenderloins of silver skin and any excess fat. Cut the tenderloins into medallions about 1 1/2-inches thick. Place medallions with the cut side up and press down with the palm of your hand to flatten slightly. Season the meat with salt and pepper.

Heat 3 tbsp oil and 1 tbsp of the butter in a large skillet over high heat, somewhere between medium-high and high. You want a really hot pan, but not so hot that it will scorch. When the butter is melted and foaming, add the meat and sear until browned, 2 to 3 minutes. Don't over-crowd the pan. Do in two batches, if necessary. Flip and cook the other side until the meat is well browned and slightly firm to the touch, about another 2 min. Transfer pork to a plate.

Melt the remaining 2 tbsp butter in the pan. Add the shallots and a pinch of salt and cook, stirring for about 30 seconds, using a wooden spoon to scrape up any browned bits from the bottom of the pan. Add the mushrooms and cook until all of the mushroom liquid has evaporated and the mushrooms are golden, about 3 minutes.

Sprinkle with the flour and add the Marsala. Allow the Marsala to boil until almost completely evaporated.

Once the Marsala has almost completely evaporated, add the chicken broth and cook until the mixture is reduced by half, about 3 minutes. Stir in the cream and parsley. Return the pork and any accumulated juices to the pan, and cook, flipping the pork once, until it's firm to the touch and still a little pink in the middle (cut into a piece to check), 2 to 4 min. Taste for salt and pepper and serve. Serve garnished with additional parsley.

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