

Spanish Jack's

Stillwater Split Pork Tenderloin with Mustard Sauce

Preparation: 10 minutes, Cook Time: 35 minutes

Yield: 3-6

Spanish Jack's Cookbook

Mustard Barbeque Sauce Recipes: **Pork**



Making pork tenderloin should always be a struggle in keeping the meat moist and tender. The chicken broth will help keep the pork from going dry, while the Mustard Barbeque sauce will give the pork ever so many wonderful flavors. Cooking this pork only takes 5-7 minutes on each side. The remaining cooking of the pork in the chicken broth and mustard sauce allows you to prepare side dishes for this delicious meal.

Source: *Connie- Ohio*

3 1 inch thick Pork Tenderloin,
butterfly cut
1 tablespoon Olive Oil
1 tablespoon Butter
3/4 cup sliced Mushrooms
Kosher Salt & ground Black Pepper
1 tablespoon Thyme

1-2 cup chicken broth
2/3 cup Spanish Jack's Mustard Barbeque
Sauce, Medium
1 teaspoon Paprika
1 tablespoon Chives
1 tablespoon Parsley Flakes
Red Pepper Flake, optional

Directions:

1. Heat 1 tablespoon of the olive oil and butter in a skillet over medium heat.
2. While the skillet is heating up, butterfly cut each pork tenderloin slice. Season both sides of the pork with salt, pepper, and thyme.

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3. Add the slice mushrooms to the skillet. Stir until the mushrooms are cooked.
4. Once the mushrooms are cooked, push the mushrooms to the side of the skillet. Place the pork in the center of the skillet. Allow the pork to cook for 5-7 minutes before turning the pork over.
5. Cook the other side of the pork for another 5-7 minutes.
6. Add enough chicken broth to reach half way up to the pork. Pour 1/3 C of the Spanish Jack's Mustard Barbeque Sauce over the top of the pork. Turn up the heat, so the liquid starts to boil. Stir the sides, so the mushrooms keep moist. Boil for 10 minutes.
7. Turn the pork over. Pour the remaining Mustard sauce over the pork. Keep boiling for another 10 minutes.
8. Turn the pork over and stir the liquid with mushrooms up and over the pork.
9. Turn down the heat to low for the last 5 minutes. Sprinkle the paprika and chives in the dish. If you like a bit more heat, you can add some red pepper flakes. Stir.
10. Place the pork on a dish. Spoon the pork with the remaining liquid with mushrooms. Then sprinkle the top with parsley flakes. This meal is great with a side order of scalloped potato and spinach.



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