

Spicy Sweet Potato Encrusted Pork Tenderloin

1 Pork Tenderloin
½ tsp. each - Salt, Pepper
1 tsp. Thyme
1 tsp. Garlic
1 tsp. Ginger
2 Tbl. Grape Seed Oil

1. Clean and remove silver skin on the pork tenderloin. Cut into individual portions.
2. Mince the thyme, garlic, ginger and mix with salt & pepper. Rub on tenderloin.
3. Bring a sauté pan up to a medium high temperature, add grape seed oil, and sear the tenderloin portions on each side and place whole pan in a *400 oven for 8-12 minutes.
4. Remove from oven, crust the tenderloin with the sweet potato mix (pastry bag or spatula) and put back in oven for another 8-12 minutes. The broiler may be needed to crisp up the potato crust for a minute or two.
- 5.

Sweet Potato Mix

3 Lg. Sweet Potatoes
2 Tbl. Garlic
4 Tbl. Butter
4 Tbl. Brown Sugar
1 ½ Tbl. Sambal Oelek Chili Paste
½ tsp. Clove
½ tsp. Cinnamon
Salt
Half -n- Half (as needed)

1. Clean the potatoes and place in a *350 oven for 30 minutes. Turn the oven up to *400 and cook for another 30 minutes. Turn the oven up again to *450 and cook for 30 more minutes. Remove from oven and let rest for 10 minutes or so.
2. While the potatoes cook, add the butter to a small sauce pan and lightly roast the garlic.
3. Remove the peeling from the potatoes and place in a mixing bowl.
4. Add the butter/ roasted garlic along with the remaining ingredients to the mixing bowl and whip in either a stand mixer or with a hand mixer. If the mix is very thick, add just a little Half – n – Half to make the mix more pliable to go through the pastry bag. Mix should not be as thick as mashed potatoes, but close.

Coffee Braised Spinach

2-3 Tbl. Grape Seed Oil
1 Lg. Red Onion
2 Tbl. Garlic
2 oz. Brandy
4 oz. Coffee
4 oz. Chicken Stock
2 oz. Half -n- Half
1 Tbl. Thyme
2 Tbl. Rosemary
Salt & Pepper
2 lb. Spinach

1. Bring a large sauté pan or wide bottom stock pot up to a medium high temperature and add the grape seed oil, thin sliced red onion, and garlic. Cook just until the onions get a little color on them.
2. Deglaze the pan with the brandy and let that cook down for just a minute. Add the coffee, chicken stock, and cream along with the minced herbs, salt and pepper.
3. Taste for seasoning after a minute or two, adjust and add the spinach. Remove from heat and braise in the liquid until the desired doneness.