

Pork Tenderloin with Chipotle Cream a la Caldwell

Ingredients :

1/2	cup	all-purpose flour
1	teasp.	cumin
1	teasp.	paprika (not hot)
1 1/4	teasp.	salt, or to taste
About		
1	cup	olive oil
1 1/2	lb	pork tenderloin (1 large or 2 small) trimmed and cut crosswise into 1/4-inch-thick slices
1	cup	heavy cream
1	tablesp.	sauce from a can of chipotles in adobo, or to taste

Preparation :

Put oven rack in middle position and preheat oven to 200 F.

Whisk together flour, cumin, paprika and 1 teasp. salt in a shallow bowl.

Heat 1/4 inch oil in a 12-inche heavy skillet over moderately high heat until hot but not smoking.

While oil heats, pat dry one third of pork slices and season with salt. Dredge in flour mixture, knocking of excess, then saute slices, turning over once with tongs, until golden and just cooked through, about 3 min. total.

transfer to paper towels to drain briefly, then transfer to a baking sheet and keep warm in oven.

Boil cream in a 2- to 3-quart heavy saucepan until reduced to about 2/3 cup, 5 to 10 min, then stir in adobo sauce and remaining 1/4 teasp. salt.

Serve pork with chipotle cream.