

Espresso Rubbed Pork Tenderloin
Yield: 4 Portions



Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
		2 oz	Bacon Fat
2 Each			Pork Tenderloin, 1.25/Up
		1/2 Cup	VooDoo Chef Dirt

How to:

1. Preheat oven to 350°F.
2. Trim the silver skin off the pork tenderloin.
3. Rub each tenderloin with the VDC Dirt to fully coat. Let rest for 30 minutes to an hour.
4. Heat large cast iron skillet over high heat. Add the fat, heat to the sizzle point.
5. Sear all sides of the pork loin.
6. Place pan in oven until pork reaches an internal temperature of 145°F. Approximately 15 minutes.
7. Remove from oven and let rest.