

Pork Tenderloin Diane



Ingredients

2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
2 tsp / 10 mL lemon pepper
1 Tbsp / 15 mL butter
2 Tbsp / 30 mL brandy
1 Tbsp / 15 mL EACH lemon juice and Worcestershire sauce
1 tsp / 5 mL Dijon mustard
1 Tbsp / 15 mL chopped fresh parsley

Directions

1. With sharp knife, slice each tenderloin crosswise into 6 equal pieces. With cut side down, flatten slightly with palm of hand to 1-inch thickness.
2. Season both sides of each medallion with a small amount of lemon pepper.
3. In large skillet, melt butter over medium-high heat. Sear medallions on both sides until nicely browned, about 3 minutes per side. Remove from skillet to a clean plate. Cover loosely with foil to keep warm.
4. Add brandy, lemon juice, Worcestershire sauce and mustard to skillet. Cook, blending with pan juices just until bubbling.
5. To serve, spoon sauce over medallions and sprinkle with parsley.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 15
- **Number of Servings:** 4-6