

# Pork Tenderloin with Spiced Rhubarb Chutney

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**Typ:** Fleisch

**Quelle:** [www.epicurious.com](http://www.epicurious.com)

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## Bemerkungen:

### Zutaten:

Serves 4  
Chutney  
3/4 cup sugar  
1/3 cup cider vinegar  
1 tablespoon minced peeled fresh ginger  
1 tablespoon ground garlic  
1 teaspoon cumin  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/4 teaspoon dried crushed red pepper  
4 cups 1/2-inch cubes fresh rhubarb (about 1 1/2 pounds)  
1/2 cup (generous) chopped red onion  
1/3 cup dried tart cherries or golden raisins (about 2 ounces)

### Pork

2 pork tenderloins (about 1 1/2 pounds total), trimmed  
2 teaspoons ground cumin  
1 tablespoon olive oil  
Fresh cilantro sprigs

### Rezept:

For chutney:

Combine first 8 ingredients in heavy large Dutch oven. Bring to simmer over low heat, stirring until sugar dissolves. Add rhubarb, onion and dried cherries; increase heat to medium-high and cook until rhubarb is tender and mixture thickens slightly, about 5 minutes. Cool completely. (Can be made 1 day ahead. Cover and chill. Bring to room temperature before using.)

For pork:

Preheat oven to 400°F. Sprinkle pork with cumin. Season with salt and pepper. Heat oil in heavy large skillet over high heat. Add pork and brown on all sides, about 5 minutes. Transfer to roasting pan. Brush pork with 6 tablespoons chutney. Roast until thermometer inserted into center of pork registers 155°F, brushing occasionally with 6 more tablespoons chutney, about 25 minutes. Slice pork into medallions. Garnish with cilantro and serve with remaining chutney.