

Pork Tenderloin Medallions With Dijon Mushroom Sauce

Ingredients

2 pork tenderloins (about 1 to 1 1/2 pounds total)
3 tablespoons butter (divided)
1 medium shallot (finely chopped)
8 ounces sliced mushrooms
1-tablespoon olive oil
1/4-teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons white wine 1-cup heavy cream
2 tablespoons Dijon mustard or good quality gourmet mustard
1 to 2 tablespoons chopped fresh parsley

Method

Trim the pork of excess fat and remove the silver skin. Cut into 3/4-inch slices and set aside.

In a large skillet, melt 2 tablespoons of butter over medium heat. Add the shallot and mushrooms and cook, stirring, until mushrooms are tender. Remove the mushrooms to a plate and set aside. Add the remaining tablespoon of butter to the skillet along with the olive oil.

Cook the pork medallions for about 10 minutes, turning to brown both sides, or until cooked through. Sprinkle with salt and pepper and remove to a warm plate; keep warm.

Add wine to the skillet. Stir in the cream and mustard; bring to a boil. Boil, stirring, for about 2 minutes. Add the mushrooms to the cream mixture and cook for 1 minute longer.

Arrange pork medallions on a serving platter and spoon mushroom sauce over all. Sprinkle with chopped parsley, if desired.

