

RECIPES

Vampire's Pork (Puerco estilo vampiro)

In Mexico, tequila is often drunk with a chaser of [sangrita](#), which is made with a combination of orange juice, grenadine, dried chiles, and sometimes tomato juice. When tequila is mixed with *sangrita* and topped with club soda the cocktail is called a *Vampiro*. Those are the ingredients used in this delicious *alta cocina* offering from *Naturally Healthy Mexican Cooking-Authentic Recipes for Dieters, Diabetics & All Food Lovers*.



Ingredients

- 2 medium-size ancho chiles, toasted and rehydrated*
- 2 cups fresh squeezed orange juice
- 3 tablespoons lime juice
- 1/4 cup grenadine syrup
- 1/2 cup silver tequila
- 1 teaspoon salt
- 1 teaspoon dried thyme
- 1 cup sliced white onion
- 2 pork tenderloins, about 1 pound each
- 1 ½ teaspoons pepper
- 2 tablespoons olive oil

Directions

- 1. Preheat your oven to 350 degrees.**
- 2. Blend and mix the sauce ingredients.** Put the chiles in a blender and add the orange juice, lime juice, grenadine, and tequila, then blend for 1 minute or until the chiles are thoroughly pureed. Pour the chile mixture into a bowl, add the teaspoon salt, thyme, and onions, and reserve.
- 3. Braise the pork.** Sprinkle some pepper over the pork tenderloins, and heat the oil in an oven-usable Dutch oven or similar heavy oven-useable pot over medium-high heat. Add the pork and brown it on each side, about 1 minute per side. Remove the Dutch oven from the heat, spoon out and discard a little of the oil, and pour in the chile mixture. Replace the pork in the pot and put on the burner and then heat until the sauce just begins to simmer. Put the pot in the preheated oven and cook, uncovered, until the pork reaches 140 degrees, about 30 minutes, spooning some of the sauce over it every 10 minutes. Remove the pork from the pot to a chopping block, tent it loosely with foil, and allow it to rest for 5 minutes. While the meat is resting, reduce the sauce over medium to medium-high heat until it coats the back of a spoon.
- 4. Serve.** Slice the pork as thick or thin as you like, place it on serving plates, spoon some sauce over the meat, and reserve the rest for leftovers or another use. White Mexican-style rice goes particularly well with this dish. Serves 4

*To toast chiles put them on an ungreased skillet over medium heat and toast them on both sides, pushing them down with a spatula, until they smell fragrant and become pliable, but do not allow them to burn. To rehydrate the toasted chiles, remove their seeds and stems, tear them into small pieces and put them in very hot water for 20 minutes.