

Toasted Black Peppercorn and Cumin Pork Tenderloin

1 ½ Tbsp peppercorns

1 ½ Tbsp cumin seeds

3 tsp packed brown sugar

½ tsp salt

2 – 3 pork tenderloins (about 3 lbs/1.5 kg)

1 ½ Tbsp extra-virgin olive oil

1 cup whipping cream

2/3 cup cognac or brandy

4 tsp Dijon mustard

- In a small dry skillet, toast peppercorns and cumin seeds over medium heat, stirring often, until fragrant, about 5 minutes. Let cool
- In spice grinder or using mortar and pestle, finely grind cumin and peppercorn. Stir in sugar and salt. Rub all over pork, pressing to adhere. (Make ahead: Cover and refrigerate for up to 2 hours)
- In a large ovenproof skillet, heat oil over medium-high heat; sear pork on all sides until well browned, about 6 minutes.
- Roast in 400 F (200 C) oven until juices run clear when pork is pierced and just a hint of pink remains inside, about 25 minutes. Transfer to cutting board and tent with foil; let stand for 5 minutes, reserving accumulated juices. Carve into 1-inch thick slices.
- Meanwhile, in a small saucepan, whisk together cream, cognac and mustard; boil for 8 minutes or until reduced to about ½ cup. Stir in accumulated pork juice; pour over pork.