

Fig, Goat Cheese & Pistachio Pork Tenderloin



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 ~ 16oz pork tenderloin, trimmed	salt and pepper, to taste
4 fresh figs, stemmed, coarsely chopped	1T honey
1/2c goat cheese	2 pinch cayenne pepper
2T pistachio nuts, shelled	non~stick cooking spray

Preheat oven to 400. Slice pork in half, lengthwise, but do not cut through other side. Open halves laying flat and place between two sheets of heavy~duty plastic wrap. Pound pork to about 1/2" thickness all over.

In food processor fitted with steel blade, process figs, goat cheese, pistachios, salt and pepper, honey and cayenne until fairly smooth. Spread over pork to within 1" of all edges.

Roll pork up, jelly~roll style starting with long side. Secure with toothpicks or butcher twine. Sprinkle with salt and pepper and place on cookie sheet sprayed with non~stick cooking spray.

Roast about 25 minutes or until pork reaches internal temperature of 160. Remove from oven, allow to rest 10 minutes and slice.



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Debbie Spangler ~ Certified Personal Chef

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