

## **Pork Tenderloin (a la Vacherin)**

Henri T. de Hahn

1 medium pork

Olive oil

Kosher salt and freshly ground black pepper

Variety of herbs (Provence, oregano, thyme)

Large pinch of cardamom seeds

Medium pinch of Garam Masala

Medium pinch of coriander powder

### **Basting sauce 1**

Store bought chutney sauce

Olive oil

### **Basting sauce 2**

Store bought raspberry vinegar or IKEA Lingberry sauce

Olive oil

Mix both sauces separately

1. Heat oven to 400F
2. Set pork in a large bowl and coat generously with olive oil cardamom seeds, fresh ground black pepper, Kosher salt, garam masala, coriander powder, and herbs.
3. Grill pork on stove over high heat. When exterior is nicely grilled, set in oven and cook till appropriate temperature for doneness (160F).
4. After five minutes in oven, generously baste sauce 1 over pork
5. After an additional five minutes, generously baste sauce 2 over pork
6. When done, remove from oven and let sit a couple of minutes before slicing thick to medium thick.