

Pork Tenderloin With Chipotle Cream

Adapted from Sugar Nymphs Bistro, Penasco, New Mexico

Serves 4

Active time: 20 minutes Start to finish: 30 minutes

1/2 cup all-purpose flour
1 teaspoon ground cumin
1 teaspoon paprika (not hot)
1 1/4 teaspoons salt, or to taste
 About 1 cup of olive oil
1 1/2 lb pork tenderloin (1 large or 2 small), trimmed and cut crosswise into
 1/4-inch-thick slices
1 cup heavy cream
1 tablespoon sauce from a can of chipotles in *adobo*, or to taste

Put oven rack in middle position and preheat oven to 200 degrees Fahrenheit. [For keeping sautéed pork warm as you go along]

Whisk together flour, cumin, paprika, and 1 teaspoon salt in a shallow bowl.

Heat 1/4 -inch oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking. While oil heats, pat dry one third of pork slices and season with salt. Dredge in flour mixture, knocking off excess, then sauté slices, turning over once with tongs, until golden and just cooked through, about 3 minutes total. Transfer to paper towels to drain briefly, then transfer to a baking sheet and keep warm in oven. Pat dry, dredge, and sauté remaining pork in 2 more batches

While pork cooks, boil cream in a 2- to 3- quart heavy saucepan until reduced to about 2/3 cup, 5 to 10 minutes, then stir in *adobo* sauce and remaining 1/4 teaspoon salt.

Serve pork with chipotle cream.