

Herb-Scented Pork Tenderloin, Natural Jus, Buttery Corn

Couldn't be simpler. Pan-roast some meat. Finish with herbs. Cut corn and cook in too much butter. Eat and drink.

For herbs, I use a lot. The last time I cooked this, I used 5 or 6 sprigs of thyme, a big sprig of tarragon (big sprig means 12" or so), a couple of sprigs of winter savory, a tiny bit of sage and lavender. Obviously, I love to grow herbs. Mix or match with whatever you want.

2 ea. Pork tenderloin, 12-16 oz. each

Salt and pepper

Olive oil

A Big Bunch of assorted herbs

1-2 C. Chicken stock (or water)

6-8 ears corn, shucked and cut off the cob

½ # butter

Salt and Pepper

1. Heat a wide, high-sided skillet over high heat. Season the pork well on all sides with salt and pepper.
2. Place a good amount of oil in the skillet. Place pork tenderloins in oil and allow to brown Very Well on the first side.
3. While pork is browning, place butter in sauce pot. Add corn, season with salt and pepper, cover with a lid. Place on medium heat until it comes to a simmer.
4. After tenderloin browns well, turn. Slide tenderloins to each side of the pan and cram herb bundle between. Add stock and cover with a lid. Cook for 10 to 15 minutes until pork is just cooked.
5. Remove pork to a cutting board. Allow to rest for five minutes. Slice into thick slices.
6. Serve pork on plate with a big pile of corn. Spoon pan juices over the pork. Serve with a loaf of really good loaf of bread.