

# MASTER CHEF RECIPES



## COFFEE AND COCOA RUBBED PORK TENDERLOINS

BY JASON HALL, CMC

### INGREDIENTS

- 4 Pork tenderloins, cleaned
- Wet Rub:
  - 8 Tablespoon Dijon mustard
  - 2 cloves crushed garlic
  - 1/4 cup diced white onion
  - 2 chipotle peppers in adobe, seeded
  - 1 Tablespoon Olive oil
- Dry Rub:
  - 6 Tablespoon fine ground French roast coffee
  - 2 Tablespoon raw unsweetened cocoa
  - 2 Tablespoon Spanish paprika
  - 1 Tablespoon wasabi powder
  - 1 Tablespoon onion powder
  - 2 Tablespoon Kosher Salt or Red clay salt if you can find it

### METHOD

1. Combine in a blender the mustard, onion, crushed garlic and chipotle and oil, what we are creating here is a little "glue" to give the rub something to stick to, and to add another level of flavor.
2. Dry off pork tenderloins with a paper towel and rub mustard mixture to cover them completely.
3. Next combine all your dry ingredients, and spread out onto a small sheet tray that you will be able to roll your tenderloins in. Roll the tenderloins in the rub, then tightly wrap the tenderloins in plastic wrap and refrigerate 20-30 min
4. Cook your loins on a sheet tray or roasting pan at 350 until the internal temperature reaches at least 145f. About 15-20min.

YIELD: 8