Almond Pork

written by The Recipe Exchange | May 7, 2015

Ingredients

1 pound pork tenderloin, trimmed and cut into 1/2-inch thick medallions
1 teaspoon dried tarragon, crumbled
1 teaspoon garlic powder
4 tablespoons butter, divided
1 tablespoon all-purpose flour
3/4 cup white wine
1 teaspoon chicken bouillon granules
1 tablespoon Dijon mustard
1/4 cup heavy cream
1/2 cup toasted slivered almonds
1/4 cup sliced green onions

Directions

With a meat mallet, pound the tenderloin slices to 1/4-inch thick. Combine tarragon and garlic powder in a small bowl, and sprinkle the mixture over the cutlets. Rub the seasoning into the meat, cover, and refrigerate for 1 hour to blend the flavors.

Melt 1 tablespoon of butter in a skillet over medium heat until the foam disappears. Brown half of the tenderloin pieces in the butter, 3 to 4 minutes per side. Do not crowd pan. Repeat with the remainder of the pork pieces and 1 more tablespoon of butter. Set the pork pieces aside on a warm platter.

Melt remaining 2 tablespoons of butter in the skillet over medium heat; stir in the flour until smooth and the mixture starts to fry. Gradually whisk in wine, stirring constantly until the flour mixture and wine are blended; stir in chicken bouillon granules and Dijon mustard. Allow the sauce to boil for 1 minute; whisk in the cream. Bring the mixture almost to the boiling point, and stir in the almonds and green onions. Pour sauce over the pork, and serve.