



Pork Tenderloin

with mustard glaze

INGREDIENTS

4 tablespoons olive oil, divided
3 tablespoons Dijon mustard
2 (1-pound) pork tenderloins, trimmed
1 teaspoon kosher salt
 $\frac{3}{4}$ teaspoon ground black pepper
 $\frac{1}{2}$ teaspoon cayenne pepper
Champagne Vinaigrette (recipe follows)

$\frac{1}{4}$ cup olive oil
2 tablespoons chopped arugula
Garnish: fresh arugula
 $\frac{1}{4}$ cup Champagne vinegar
1 tablespoon finely diced shallot
2 teaspoons Dijon mustard
 $\frac{1}{4}$ teaspoon kosher salt
 $\frac{1}{8}$ teaspoon ground black pepper

DIRECTIONS

For Pork

Preheat the oven to 375° . Whisk together 3 tablespoons of oil and mustard; set aside. Rub remaining 1 tablespoon oil all over pork; rub salt, black pepper, and cayenne all over pork. Let stand for 10 minutes. Heat a 12-inch cast-iron skillet over medium-high heat until hot and smoking. Reduce heat to medium. Add pork, and cook, turning frequently, until browned on all sides. Brush pork with mustard mixture. Bake until 145° , or to desired degree of doneness. Remove from the skillet and let stand for 10 minutes. (Do not cover as it will sweat off the coating.) Slice and serve with Champagne Vinaigrette and chopped arugula. Garnish with arugula, if desired.

For Champagne Vinaigrette

In a small bowl, whisk together all ingredients. Use immediately.