

SKILLET SEARED PORK TENDERLOIN WITH WISCONSIN CHEDDAR SAUCE

Servings 6

INGREDIENTS

Pork Ingredients:

2 tablespoons butter
3 pounds pork tenderloin, trimmed of silver skin
1/2 teaspoon salt
1 teaspoon fresh ground black pepper

Cheddar Sauce Ingredients:

1/2 cup finely diced onions
1/3 cup whole seed mustard
1 cup heavy cream
1 1/2 cups Black Creek® Cheddar cheese, shredded, firmly packed

DIRECTIONS

Season the pork with salt and pepper. Heat skillet over medium-high heat and melt butter in the pan. Carefully add pork and cook until well browned on each side, cooking to desired doneness.*

Remove pork and allow to rest. To prepare sauce, drain grease from pan and add onions; cook until slightly brown. Stir in mustard and cook for 1 minute. Add cream and stir until mixture boils. Reduce heat and let simmer. Stir in cheese until melted and smooth. Remove from heat. Slice pork into 1 inch thick slices. Place on individual serving plates or arrange on a large platter. Serve with the sauce. *Pork may be served medium, but should reach internal temperature of 160.