

Pork Tenderloin with Peppercorns in Beer Sauce© with Potpourri Veggies©

Ingredients:

4	pork tenderloins (about 5 lbs.), remove tendons and trim off fat
2 Tbsp.	olive oil
2 oz.	Kerry Gold™ butter
1 tsp.	lemon pepper
1–7 oz. bottle	beer, any kind
1 Tbsp. mixed	peppercorns (black, red and green)
1–0.87 oz. pkg.	McCormick's™ Brown Gravy Mix
1/2–3/4 cup	whipping cream

Method:

Spray a large pot with Pam™. Heat oil and butter. Roll tenderloins in lemon pepper and cover fully. Fry tenderloins 3–4 minutes on each side until golden brown. Add beer and bring to a boil. Add peppercorns and turn fire down. Cover and simmer about 20 minutes until tenderloins are firm when you touch them with the flat side of a fork.

When done, remove tenderloins from the pot and cook down the juice until 1 1/2 cups remain. Add the brown gravy mix and stir together. Add whipping cream and stir until mixture is a creamy consistency. If mixture is too heavy or salty, add more cream.

Put sliced meat onto a serving platter and baste with gravy. Serve remaining gravy to the side.

Hint: Lay sliced meat in four rows on a long serving tray. Put the Potpourri Veggies© between the rows of meat.

Potpourri Veggies©

Ingredients:

2 oz.	Kerry Gold™ butter
1 Tbsp.	olive oil
1 medium	onion, sliced
1 Tbsp.	garlic, minced
1 yellow	bell pepper, sliced
1 green	bell pepper, sliced
1 red	bell pepper, sliced
1 yellow	squash, slivered
1	zucchini, slivered
1 tsp.	salt
1 tsp.	lemon pepper

Method:

Spray a large pot with Pam™. Heat butter and oil. Add onion and garlic and sauté tender crisp. Add peppers and sauté 2–3 minutes. Add squash and sauté tender crisp. Add salt and lemon pepper.

Either serve on the same platter as the Pork Tenderloin with Peppercorns in Beer Sauce© or in a separate bowl.

Hint: Make sure the veggies are not overcooked!

