

Gourmet

Pork Tenderloin

INGREDIENTS

- 1 Pork Tenderloin.....○
- ¼ cup Cornstarch.....○
- ½ teaspoon Rosemary Leaves.....○
- 1 teaspoon Salt.....○
- 1 teaspoon Black Pepper.....○
- ¼ cup Extra Virgin Olive Oil.....○

PREPARATION

- Cut Tenderloin cross wise in ½ inch thick slices. Use meat tenderizer to flatten into ¼ inch slices.
- Coat in Cornstarch, sprinkle with Rosemary Leaves, Salt, and Black Pepper.
- Heat Olive Oil in skillet and drop in Tenderloin. Cook until desired doneness.

Serve 2 to 3 slices per serving.