

Tasty Recipes For You to Try



Pecan Crusted Pork Tenderloin Crostini with Balsamic Strawberry Sauce

½ cup finely chopped pecans

½ cup plain bread crumbs

2 TBLSP brown sugar

1 tsp salt

½ tsp red pepper

2 large eggs

1 (1-pound) pork tenderloin, trimmed of fat

Toasted French bread rounds

Herbed cream cheese spread (see recipe below)

2 cups baby arugula leaves

Balsamic Strawberry sauce (see recipe below)

Fresh thyme for garnish

Preheat oven to 375. In shallow dish combine pecans, bread crumbs, brown sugar, salt and red pepper.

In a separate shallow dish, lightly beat egg. Dip tenderloin in egg and roll in crumb mixture. Dip in egg again and roll in crumb mixture again. Place in lightly greased baking dish. Bake 35-45 minutes or until meat thermometer inserted in thickest portion reads 155 degrees. Let stand at room temperature for 10 minutes. Cut into ¼” slices.

Note: This can be prepared one day ahead, covered and refrigerated then sliced just before serving.

Herbed Cream Cheese Spread

4 oz cream cheese at room temperature
2 heaping TBLSP mayo
2 TBLSP Minced fresh thyme
1 TBLSP Minced fresh chives

Combine all and refrigerate until ready to use

Balsamic Strawberry Sauce

2 cups fresh strawberries chopped
2 TBLSP Sugar
2 TBLSP White Balsamic vinegar
2 TBLSP cornstarch
¼ cup chicken broth

Combine strawberries, sugar, vinegar in heavy saucepan and bring to boil, reduce heat to simmer and cook stirring often 5- 10 minutes. In another bowl combine cornstarch and chicken broth and stir until dissolved, add to strawberries and cook 1 minute. Cool. May be stored in refrigerator for up to one week.

Assembly: Spread cream cheese mixture on toasted French bread rounds. Top with fresh arugula leaves, pork tenderloin and then the strawberry sauce. Garnish with fresh thyme leaves if desired. Serve at room temperature.

Recipe shared by:
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