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Coffee Crusted Pork Tenderloin

Recipe adapted from Sarah Karnasiewicz

Ingredients:

- 1 (1.5 lb) pork tenderloin
- 3 tablespoons instant espresso powder
- 1 tablespoon plus 1 teaspoon brown sugar
- 1 teaspoon sweet paprika
- 1 teaspoon smoked paprika
- 2 teaspoons salt
- 1 teaspoon fresh ground black pepper
- 2 tablespoons olive oil, divided
- 1 tablespoon butter
- Infused olive oil, for finishing

Instructions:

- Heat the oven to 400F
- Combine the espresso powder, brown sugar, sweet paprika, smoked paprika, salt and pepper in a small bowl. Rub the mixture over the pork until the surface is entirely coated.
- Drizzle pork with 1 tablespoon of the olive oil. Set aside at room temperature for 10 minutes.
- Add the remaining olive oil and butter to a large, oven-safe over medium-high heat. When skillet is hot, add the pork and cook, turning as needed, until browned on all sides, about 8 minutes.
- Transfer skillet to oven and roast pork until a thermometer inserted into the thickest part of the tenderloin reads 145F, about 15 minutes. Remove from oven and let rest, covered for 10 minutes.
- Finish with your infused olive oil to suit your tolerance level.

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