



The Woodlands®

RESORT & CONFERENCE CENTER

Pork Tenderloin –

Pork Tenderloin Medallions basted with The Texas Legend “Dr Pepper.” Served with Griddled Macaroni & Cheese, Texas Onion Straws & Red Chile Green Beans.

Pork Tenderloin Medallions

2 each Pork tenderloin medallion – 3 ounces, lightly tenderized to ½” thickness

1 teaspoon Olive oil

6 ounces Dr Pepper

1 tablespoon Sugar

1 tablespoon Dried fig – diced small

1 tablespoon Demi-glace

1 teaspoon Whole butter

Kosher salt

Fresh ground pepper

Season pork with kosher salt & fresh ground pepper. Add to hot sauté pan, brown and flip. Deglaze pan with Dr Pepper. Add sugar & figs. Reduce by ¾ with meat in pan. Add demi-glace. Finish with Butter.

Serve over Griddled Macaroni & Cheese. Top with Texas Onion Straw.

Griddled Macaroni & Cheese

½ pound Elbow macaroni – cooked al dente, do not rinse

1 cup Whole milk

½ cup Shredded mozzarella

½ cup Sharm white cheddar cheese

1 tablespoon Parsley – chopped

1 tablespoon Scallion – chopped

1 teaspoon Garlic – chopped

⅛ teaspoon Nutmeg – grated

1 tablespoon Whole butter

Combine macaroni with all ingredients. Bake at 325° in lined loaf pan for 30 minutes. Allow to cool and set completely. Slice 1" thick and to desired shape. Pan Sauté in whole butter until crispy golden brown.

Texas Onion Straw

2 ounces Texas 1015 onion – sliced thin

1 ounce Poblano pepper – sliced thin

1 ounce Buttermilk

¼ cup Seasoned all purpose flour

2 cup Vegetable oil

Slice onion and pepper in rings on slicer, ⅛" thick. Soak in buttermilk for 5 minutes, drain. Dredge in seasoned flour. Fry until golden brown and crisp in 360° oil.

Red Chile Beans

2 ounces French green beans – blanched

½ teaspoon Vegetable oil

1 teaspoon Fresh parsley & rosemary –chopped

¼ teaspoon Red chili sambal

½ teaspoon Whole Butter

1/8 each Vine Ripe Tomato – sear in pan for garnish

Kosher Salt

Fresh Ground Pepper

In very hot sauté pan, add vegetable oil & green beans. Sauté quickly, add remaining ingredients. Season with salt & pepper.