

# COOKING AT BENT CREEK

## GRILL ROASTED PORK TENDERLOIN WITH CREAMY MUSTARD SAUCE

Serves 2

### INGREDIENTS

#### *For the pork loin*

1 boneless center-cut pork loin (2 1/2 to 3 pounds, tied)

1 tablespoon olive oil

Salt, pepper and garlic powder to taste

#### *For the mustard sauce*

1/2 cup heavy whipping cream

1/4 cup finely grated parmesan cheese

2 tablespoons salted butter

1 tablespoon Dijon mustard

### INSTRUCTIONS

1. An hour before grilling, remove the pork loin from the refrigerator. Pat dry, and allow to come to room temperature. Rub it all over with the olive oil
2. Sprinkle with the salt, pepper and garlic powder. Press the spices into the pork.
3. Prepare your charcoal or gas grill to cook the pork.  
Place the tenderloin on the grill with the long side of the loin perpendicular to the grill rods. Cover the grill with a lid that has open vents to draw the heat through the grill.
4. Grill for 30 to 45 minutes, depending on the size of the pork loin. An instant-read thermometer should read 145 when the pork loin is done.
5. Transfer the pork loin to a cutting board. Tent loosely with foil and let it stand for about 15 minutes.
6. While the pork is grilling, mix the ingredients for the mustard sauce in a medium size saucepan. Cook the mixture over medium heat until the cheese and butter are melted. Let the sauce simmer until it reaches a thick consistency, about 5 minutes.
7. Slice the pork loin and drizzle the sauce over the top.
8. Serve with **Bent Creek Red on Red** wine. **Enjoy!**