

Puerco al Salamanca

Like many new recipes created in Spanish cuisine, this one blends the spices of the Moorish Caliphate with pork. Pork is not Halal, not “kosher,” under Muslim dietary rules. But the Spanish thrive on it. The flavors work well together, or so say our guests. This is my version of modern Spanish cuisine.

Just as it took the Spanish nearly two decades before they threw off the creative shackles with which Generalissimo Franco chained them, it has taken several centuries PLUS two decades for the chefs to start playing with combining Moroccan spicing with traditional Spanish foods. I honor this new creativity with several dishes at the restaurant; this is one of the staff’s favorites.

I called this dish after the last city held by (and the capital of) the Caliphate—a city in southern Spain known for some of the most beautiful architecture in all of Europe, most of it Moorish. Be warned, this is a spiey dish.

4 ounces	pork tenderloin, cut in 2 ounce pieces
1 Tbs	extra virgin olive oil
1/2 Tbs	garlic, minced
1/2 Tbs	shallots, minced
1/2 Tbs	Salamanca Spice Mix—see <i>Miscellaneous</i>
2 Tbs	Beef Reduction—see <i>Miscellaneous</i>
2 Tbs	Chicken Reduction—see <i>Miscellaneous</i>
2 Tbs	Merlot wine
1 tsp	fresh lemon juice
to taste	fresh parsley, chopped

Procedure

- In a sauté pan heat the oil and brown the pork on both sides.
- Add all the other ingredients EXCEPT the fresh parsley. Bring to a boil. Sauté, turning over, until the pork is cooked, approximately 2 minutes.
- Serve hot. Garnish with parsley.

Servings: 1

Yield: 1 portion