



YellowBelly
brewery
& public house

recipe
of the
month

**St John's Stout
Glazed Pork Tenderloin**
with smashed sweet potatoes
and braised greens

1 each 4 pound pork tenderloin, fat trimmed
and silver skin removed
4 cups (32 ounces) St John's Stout
1 teaspoon salt
1 teaspoon freshly ground black pepper
1 cup olive oil

3 large sweet potatoes (about 2 pounds),
peeled and cut lengthwise into 1 ½ inch cubes
1 tablespoon olive oil
1 tablespoon fresh chives
2 tablespoons unsalted butter
Salt and pepper

4 bunches mustard greens
(about 1 ½ pounds), rinsed
4 medium shallots, finely chopped
½ bunch fresh parsley, chopped (about 3 tbsps)
1 sprig fresh thyme
2 cups demiglace, or beef boullion



We've Got Good Times **Cornered!**



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1. Slice the pork into 1/4-inch-thick medallions (about 3 ounces each).
2. Place the pork in a large shallow dish. Add 3 cups of the stout or dark ale, the salt and pepper. Cover with plastic wrap and marinate in the refrigerator for at least 4 hours or overnight.
3. Prepare the potatoes: toss the cubed potatoes in olive oil and salt and pepper. Roast in a 325 degree oven until tender enough to be forked, about 20-30 mins in a regular oven. Using a fork, smash up the potatoes, just enough to hold together. Add butter, chives, and mix. Keep warm until service.
4. Remove the pork from the marinade; discard the marinade. Pat the pork dry with paper towels.
5. In a large skillet, cook the pork in the butter over high heat for 2 minutes on each side, until brown. Remove the pork from the skillet. Reserve and keep warm.
6. Reduce the heat to medium and add the mustard greens, shallots, parsley and thyme. Sauté for 2 minutes, until wilted.
7. Add the remaining 1 cup stout or dark ale to deglaze the pan, loosening any browned bits on the bottom of the pan with a wooden spoon. Stir in the demiglace and cook over medium to high heat about 5 minutes, until the liquid is reduced by half.
8. To serve, arrange a bed of the mustard greens mixture in the center of each plate. Top with the pork medallions and fried sweet potatoes.



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