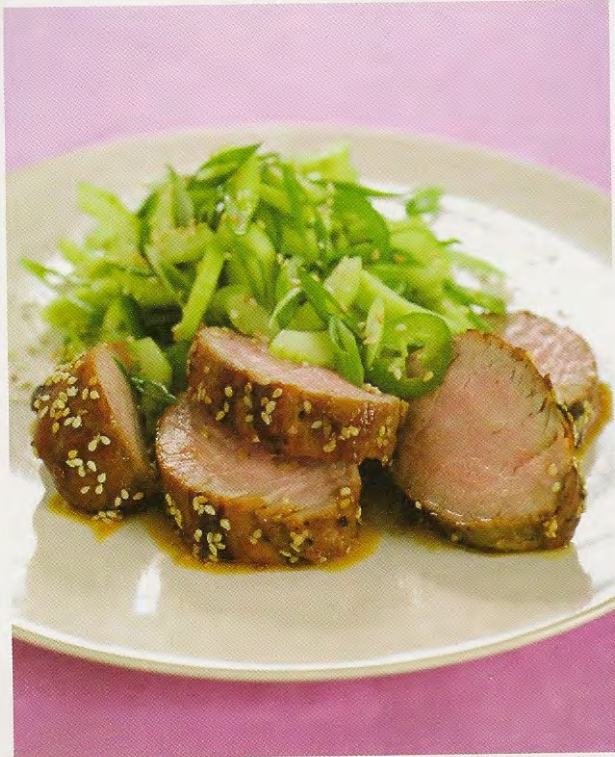


30-Minute Supper



**HONEY-SESAME PORK TENDERLOIN
WITH SPICY SCALLION SALAD**

30-Minute Supper



**GRILLED SAGE PORK TENDERLOIN WITH
CRANBERRY-APPLE RELISH**

30-Minute Supper



SEARED PORK CHOPS WITH MUSHROOM GRAVY

30-Minute Supper



MEDITERRANEAN PORK CHOPS

HONEY-SESAME PORK TENDERLOIN WITH SPICY SCALLION SALAD

SERVES 4 TO 6

To ensure even cooking, use tenderloins that weigh between 12 and 16 ounces each. For an extra kick, don't seed the chile.

- 2 tablespoons sesame seeds
- 3 tablespoons vegetable oil
- 2 pork tenderloins (1½ to 2 pounds total)
- Salt and pepper
- ½ cup honey
- ½ cup plus 2 tablespoons cider vinegar
- 1 cucumber, peeled, halved lengthwise, seeded, and sliced thin
- 1 jalapeño chile, seeded and sliced thin
- 8 scallions, sliced thin on bias

1. Toast sesame seeds in large nonstick skillet over medium-high heat until golden, about 3 minutes. Transfer sesame seeds to small bowl.
2. Heat 1 tablespoon oil in empty skillet over medium-high heat until just smoking. Pat pork dry with paper towels and season with salt and pepper. Cook tenderloins until browned on all sides, 5 to 8 minutes. Reduce heat to medium, add honey and ½ cup vinegar, and cook, turning tenderloins to coat, until mixture is syrupy and instant-read thermometer inserted in center of tenderloin registers 145 degrees, about 10 minutes. Transfer pork to cutting board, tent with foil, and let rest 5 minutes. Set skillet with honey mixture aside.
3. Combine cucumber, jalapeño, scallions, remaining 2 tablespoons oil, remaining 2 tablespoons vinegar, and 2 teaspoons sesame seeds in bowl. Adjust seasoning with salt and pepper.
4. Cut pork into ½-inch-thick slices, transfer to platter, drizzle with reserved honey mixture, and sprinkle with remaining sesame seeds. Serve with scallion salad.

COOK'S COUNTRY

GRILLED SAGE PORK TENDERLOIN WITH CRANBERRY-APPLE RELISH

SERVES 4

Remove the thinner tail-end tenderloin pieces from the grill earlier to keep them from overcooking.

- 3 tablespoons plus ¼ cup apple jelly
- 2 tablespoons plus 1 teaspoon coarse grainy mustard
- 2 tablespoons chopped fresh sage
- Cayenne pepper
- 2 pork tenderloins (1½ to 2 pounds total), cut crosswise into 1½-inch pieces
- Salt and pepper
- ½ cup dried cranberries
- ½ teaspoon cider vinegar
- 1 large Granny Smith apple, cored and diced

1. Combine 3 tablespoons jelly, 2 tablespoons mustard, sage, and ¼ teaspoon cayenne in medium bowl. Season pork with salt and pepper and toss in bowl with jelly-mustard mixture.
2. Combine cranberries, remaining ¼ cup jelly, and vinegar in medium microwave-safe bowl. Cover with plastic, poke holes in plastic, and microwave on high power until cranberries are plump, about 1 minute. Stir in apple, remaining 1 teaspoon mustard, and ⅛ teaspoon cayenne and season with salt.
3. Grill pork over high heat until golden brown on exterior and slightly pink in center, about 3½ minutes per side. Transfer pork to serving platter. Serve with cranberry-apple relish.

COOK'S COUNTRY

SEARED PORK CHOPS WITH MUSHROOM GRAVY

SERVES 4

To save time, look for sliced mushrooms in the produce section.

- 4 bone-in rib or center-cut pork chops, ¾ to 1 inch thick
- Salt and pepper
- 2 teaspoons vegetable oil
- 3 tablespoons unsalted butter
- 1 pound white mushrooms, sliced (see note)
- 1 small onion, chopped fine
- 3 tablespoons all-purpose flour
- 2 cups low-sodium chicken broth
- 2 teaspoons minced fresh thyme
- 1 tablespoon Dijon mustard

1. Pat chops dry with paper towels and season with salt and pepper. Heat oil in large skillet over medium-high heat until just smoking. Cook chops until well browned and meat registers 145 degrees, about 5 minutes per side. Transfer to plate and tent with foil.
2. In now-empty skillet, cook butter, mushrooms, onion, and ¼ teaspoon salt, covered, until softened, about 5 minutes. Remove lid and cook until moisture has evaporated, about 5 minutes. Sprinkle flour over mushrooms and stir to coat. Slowly stir in broth, thyme, and any accumulated pork juices and simmer until gravy has thickened, about 3 minutes. Off heat, stir in mustard and season with salt and pepper. Serve.

COOK'S COUNTRY

MEDITERRANEAN PORK CHOPS

SERVES 4

To round out the meal, serve with couscous.

- 4 boneless rib or center-cut pork chops, about 1 inch thick
- Salt and pepper
- 2 tablespoons olive oil
- 2 medium zucchini, cut into ¾-inch pieces
- 3 garlic cloves, minced
- ¾ cup low-sodium chicken broth
- 1 tablespoon chopped fresh oregano
- 2 cups cherry tomatoes, halved
- ⅓ cup pitted black olives, halved

1. Pat pork chops dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in large nonstick skillet over medium-high heat until just smoking. Cook chops until well browned on both sides but still pink in center, 3 to 4 minutes per side. Transfer chops to plate and cover with foil.
2. Add remaining tablespoon oil to skillet and heat until just smoking. Add zucchini and salt to taste and cook, stirring, until spotty brown, about 4 minutes. Add garlic and cook until fragrant, about 30 seconds. Add broth and oregano and bring to simmer, using wooden spoon to scrape bottom of pan. Push zucchini to sides of pan, return chops and any accumulated juices to pan, and cook until pork is cooked through and sauce is slightly thickened, about 7 minutes.
3. Transfer chops to serving platter. Add tomatoes and olives to skillet and toss to warm through, about 1 minute. Season with salt and pepper and spoon vegetable mixture over chops. Serve.

COOK'S COUNTRY