

PORK TENDERLOIN WITH POMEGRANATE SAUCE

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 35 MIN

A simple mix of aromatic spices is rubbed on this pork loin before it's cooked and drizzled with a slightly tart sauce.

- ¾ teaspoon ground cumin
- ¾ teaspoon ground coriander
- ¾ teaspoon black pepper
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 2 pork tenderloins (each about ¾ lb)
- 2 tablespoons olive oil
- 1 cup plain pomegranate juice (such as POM Wonderful)
- ¾ teaspoon cornstarch
- 1 tablespoon water
- 1 to 2 teaspoons Sherry vinegar
- 1 tablespoon unsalted butter

SPECIAL EQUIPMENT: an instant-read thermometer

► Stir together cumin, coriander, pepper, cinnamon, and salt in a shallow bowl. Pat tenderloins dry and dredge in spice mixture until evenly coated.

► Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking. Reduce heat to moderate

and cook pork, turning occasionally, until meat is browned on all sides and thermometer inserted diagonally into center of each tenderloin registers 145°F, 20 to 25 minutes. Transfer pork with tongs to a cutting board (reserve skillet) and let stand 10 minutes.

► While pork stands, pour off and discard any fat from skillet, then add pomegranate juice to skillet and boil over moderately high heat until reduced to about ⅔ cup, about 3 minutes (if side of skillet begins to scorch, reduce heat to moderate). Stir together cornstarch and water and whisk into juice, then boil sauce until thickened slightly, 1 to 2 minutes.

► Remove from heat and add Sherry vinegar to taste, then swirl in butter until incorporated. Pour sauce through a fine-mesh sieve into a bowl and skim off any fat. Season with salt. Slice pork and serve with sauce.

CHICORY, FRIED HAM, AND PEAR SALAD

SERVES 6

ACTIVE TIME: 20 MIN START TO FINISH: 20 MIN

Substituting fried ham for bacon is a great use of everyday deli meat. The sweet pears mellow chicory's pleasant bitterness.

- ⅔ cup well-shaken buttermilk
- ¼ cup mayonnaise
- 3 tablespoons finely chopped chives
- 1 teaspoon white-wine vinegar
- Rounded ¼ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup vegetable oil
- ¼ lb thinly sliced Black Forest or other baked deli ham
- 2 firm-ripe Bartlett pears (8 oz total; preferably red)
- 1 (1-lb) head chicory (curly endive), chopped crosswise into ½-inch pieces (10 cups)

► Whisk together buttermilk, mayonnaise, chives, vinegar, salt, and pepper in a small bowl until smooth.

► Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking. Reduce heat to moderate and fry ham, 2 slices at a time, turning over once, until golden brown and crisp, 2 to 3 minutes. Transfer with tongs to paper towels to drain and cool slightly. Stack fried ham and chop into roughly 1- to 2-inch pieces.

► Halve pears lengthwise and core, then cut lengthwise into ¼-inch-thick slices.

► Combine chicory, ham, and pear slices in a large bowl. Drizzle with dressing and toss to coat.

For more EVERY DAY recipes, see page 178.

Moist pork slices coated with a peppery spice mix get just the right company—a pomegranate sauce that's simple and seductive.

