

Pork Medallions with Mango

Recipe from Sous Chef Todd Diemert



2 pounds pork tenderloin medallions	1/4 cup flour
2 tablespoons butter	1 cup pork or chicken broth
3/4 cup red onion, finely chopped	1 large ripe mango, cut into chunks
1 clove garlic, minced	1/2 cup heavy cream
1 teaspoon curry powder	1/2 teaspoon heavy cream

Heat butter in skillet. Brown medallions 2 -3 minutes on each side and remove from pan. Add onion and garlic to skillet and cook until soft. Add curry powder and flour and stir until bubbly. Gradually stir in broth. Return medallions to broth mixture and cook over low heat about 10 minutes. Add mango to skillet and cook until heated through. Transfer medallions and mango to serving platter. Return sauce to high heat and add cream and cinnamon. Pour sauce over medallions. Serves 4 – 6 people.