**Pan Roasted Pork Tenderloin with Herbed Red Wine Demi-glace and Potato Pancakes**

**Pork Tenderloin:**

1 pork tenderloin, cleaned

Salt and pepper to taste

2 Tbsp. oil

1 Tbsp. butter

1 sprig rosemary

3 sprigs thyme

**Red Wine Demi-glace:**

½ cup red wine

¾ cup chicken demi-glace

1 tsp. whole grain mustard

1 shallot, minced

1 clove garlic, minced

1 sprig thyme

1 Tbsp. butter cut into pieces

**Potato Pancakes:**

2 cups shredded potatoes

2 eggs

2 Tbsp. flour

½ tsp. baking powder

1 tsp. salt

¼ tsp. pepper

1 tsp. paprika

¼ onion, sliced thinly

¼ cup oil for frying

**INSTRUCTIONS**

**Pork Tenderloin:**

1. Preheat the oven to 400º.
2. Season the tenderloin well with salt and pepper.
3. Heat a large sauté pan over medium heat and add the oil and butter.
4. Add the tenderloin and herbs to the pan. Sear on all sides, basting with the fat as it cooks.
5. Put the pan in the oven for 15 minutes, or until pork is cooked to medium.

**Sauce:**

1. Take the pork out of the pan and let it rest on your cutting board.
2. Heat the pan over medium heat. Add the shallots and garlic, and cook until they caramelize.
3. Call Chef over to add the red wine. Let simmer for 1-2 minutes.
4. Add the mustard and thyme. Let simmer for another minute.
5. Add in the demi-glace. Once it has melted all the way, let it cook for about 4-6 minutes. The sauce should reduce by about half and it will thicken. Remove the thyme.
6. **Turn the sauce off** and add the butter. Whisk or stir in until it is fully melted.

**Pancakes:**

1. Beat the eggs in a medium sized bowl.
2. Add in the baking powder, salt, pepper, paprika, and flour.
3. Stir in the onions and hash browns; try not to break them up too much.
4. Heat the oil in a nonstick pan over medium heat.
5. Drop ½ cup amounts of the pancake mix into the hot oil. Press down gently with a spatula.
6. Once they are golden brown and crispy on one side, flip them over and cook the other side.