



First Presbyterian Church
Charlotte, NC
704.927.0264

www.inspiredcooking.org

Pork Tenderloin with Dried Cherry Sauce

- 1 tablespoon plus 1 1/2 teaspoons butter, softened, divided
- 2 tablespoons chopped shallots
- 2 cups Madeira (or Port)
- 1 (14-ounce) can low-sodium chicken broth
- 1 (14-ounce) can low-sodium beef broth
- 2 tablespoons dried cherries
- 2 teaspoons whole black peppercorns, crushed
- 1 1/2 teaspoons all-purpose flour
- Salt and pepper, to taste
- 2 pork tenderloins
- 2 tablespoons olive oil

Melt 1 tablespoon butter in a large, heavy saucepan over medium heat. Add shallots and sauté until soft, approximately 2 minutes. Add Madeira and boil until reduced to 1/2 cup, approximately 15 minutes. Add chicken broth, beef broth, dried cherries, and crushed peppercorns. Simmer over medium heat until mixture is reduced to 1 1/4 cups, approximately 30 minutes. Mix remaining 1 1/2 teaspoons butter and flour in small bowl. Gradually whisk mixture into sauce. Simmer until slightly thickened, approximately 2 minutes. Season with salt and pepper. (Sauce can be made one day ahead. Cover, refrigerate, and reheat before serving.) Rub pork tenderloins with olive oil, salt, and pepper. Roast at 450* for 25 minutes or until meat thermometer registers 155*. Let stand for five minutes. Slice pork and drizzle with sauce, passing extra sauce. (Variation: beef tenderloin may be substituted for pork.)

Serves 6



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Molten Chocolate Cake

- 8 teaspoons plus 5 tablespoons sugar, divided
- 8 ounces bittersweet chocolate, chopped
- 3/4 cup unsalted butter
- 3 large eggs
- 3 large egg yolks
- 1 tablespoon all-purpose flour
- 1 quart coffee ice cream

Generously butter eight (6-ounce) ramekins. Sprinkle inside of each with 1 teaspoon sugar. Stir chocolate and butter in heavy saucepan over low heat until smooth. Remove from heat. Using electric mixer, beat eggs, egg yolks, and 5 tablespoons sugar in a large bowl until thick and pale yellow, about 8 minutes. Fold one-third of warm chocolate mixture into egg mixture, then fold in remaining chocolate. Fold in flour. Divide evenly among ramekins. (May be made 1 day ahead up to this point. Cover with plastic wrap and place in refrigerator. Bring to room temperature before cooking.) Place ramekins on baking sheet. Bake cakes uncovered at 425* until edges are puffed and slightly cracked, but center moves when shaken, about 11 to 13 minutes. Let cool 10 minutes. Top with scoop of ice cream.

For a nice presentation, let cakes cool ten minutes. Run a knife around the edge of ramekin. Place dessert plate on top of ramekin and invert.

Serves 8