

Matt Mortimer
Blue Goose Cantina



Alambrado de Puerco

This Item has been a favorite on our menu for over 20 years. At Blue Goose, we cook the pork on our mesquite grill. It is also wonderful prepared in a pan.

Serves 2

16 oz. pork tenderloin
3 tomatoes wedged
1 cup of mushrooms sliced
2 cups pineapple juice
½ cup soy sauce
2 tbsp olive oil
2 tbsp butter
½ tsp salt
½ tsp pepper
½ tsp paprika

Marinade

Combine pineapple juice, soy sauce and olive oil in bowl.
Clean and slice pork tenderloin into 1-inch thick medallions.
Add pork to marinade, cover, and refrigerate for a few hours. Marinating overnight is suggested.

Let's Cook

Melt one tbsp of butter in a preheated sauté pan. Add marinated pork.
Cook pork till brown on each side and cooked throughout. About 4 minutes on each side.
In a separate sauté pan, melt 1 tbsp butter, add tomatoes, mushrooms, salt, pepper and paprika. Cook until mushrooms are tender.

Serve it up!

Place pork on serving plate and cover with sautéed vegetables.

We serve this dish "Fajita Style" with sour cream, guacamole, pico de gallo and fresh, hot flour tortillas. Rice and refried beans make a good side.

We also suggest all good Mexican food be served with a top shelf margarita and a little bit of attitude.