



Paprika-Rubbed Pork

TWO TYPES OF PAPRIKA give this pork tenderloin smoke and spice. Heat the oven to 450°F. In a large bowl, combine **1 tablespoon sweet paprika**, **2 teaspoons hot smoked paprika**, **2 teaspoons minced fresh thyme** and 2 teaspoons kosher salt. Add **two 1-pound pork tenderloins** (halved crosswise) and rub the mixture into the meat. Let sit at room temperature for 15 minutes. In a large oven-safe skillet over medium-high, heat 2 tablespoons neutral oil until shimmering. Add the pork and brown on all sides, 4 minutes; transfer to the oven and roast until the center reaches 140°F, 9 to 12 minutes; transfer to a plate. Meanwhile, add 6 sliced garlic cloves to the pan and cook over medium-high, stirring, 1 minute. Stir in **2 teaspoons honey** and cook until just darkened in color. Add $\frac{3}{4}$ cup low-sodium chicken broth and simmer until reduced and thickened slightly, about 2 minutes. Add **2 tablespoons sherry vinegar** and simmer for 30 seconds. Gradually add 6 tablespoons salted butter, swirling after each addition. Off heat stir in a bit of **chopped parsley**. Thinly slice the meat and drizzle with the sauce. ♦