

REDBOOK

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3 Chefs, 5 Ingredients:

The REDBOOK Challenge



The three women from this season's *The Next Iron Chef* dish their kitchen must-do's and mishaps—and whip up simple and sophisticated meals you can make in no time.

Turn for their recipes and tips





The French foodie
Dominique Crenn
 Chef de cuisine, Luce
 San Francisco

What do cooking, photography, and law enforcement have in common? For Dominique Crenn, they were all possible career paths. "I remember telling my mom when I was 8 that I wanted to be a chef, and if that didn't happen I would be a photographer or a police-woman," she says. "Luckily, the food thing worked out well." Dominique, 44, grew up on a farm in France where she picked vegetables, milked cows, and helped her mom prepare farm-fresh meals. "My parents would take me to Paris to eat at Indian, Japanese, and Vietnamese restaurants, and we traveled through Europe to experience different cuisines," she says. "I learned to embrace different cooking cultures at a young age."

At her San Francisco restaurant, Luce, Dominique strives to combine farm-to-table freshness with beauty. "I believe that people eat with their eyes first," she says. "If I'm serving vegetables, I want it to look like a vegetable garden." But she doesn't cook as elaborately at home: "When it's just me, I'll make sunny-side-up eggs with a toasted bagel and cream cheese." And after work, there's nothing she craves more than a good old American hamburger: "The burger at In-N-Out burger is the bomb," she says. "It's topped with a secret sauce and caramelized onions. At 1 a.m. after my shift, that's where I go."



Dominique's 5-ingredient meal: Organic pork tenderloin with Maytag blue cheese and port wine

"I love meals that have few ingredients and bold flavors: this dinner has both. This dish is so comforting, and it's a great weekend meal to enjoy with a friend or partner and a nice bottle of wine. Don't forget bread to mop up the sauce!"

Prep time: 5 minutes

Marinating time: 30 minutes

Cooking time: 42 minutes

- 1 lb pork tenderloin
- ½ cup heavy cream
- kosher salt and freshly ground pepper
- 3 Tbsp olive oil
- ½ cup port wine
- 2 cups low-sodium chicken broth
- 2 oz Maytag blue cheese, crumbled

1. Place pork tenderloin in a resealable plastic bag. Pour in heavy cream, reseal bag, and toss to coat pork. Let sit at room temperature for 30 minutes.
2. Meanwhile, heat oven to 400°F. Remove pork from bag and reserve cream. Season pork with salt and pepper.
3. In a large ovenproof skillet, heat

oil over medium-high heat and sear pork on all sides, 4 to 5 minutes. Place skillet in oven and roast 20 to 25 minutes or until an instant-read thermometer registers 150°F. Remove from oven; transfer pork to a plate and loosely cover with foil while making sauce.

4. Using a pot holder to hold skillet, add port wine and heat over high heat to deglaze skillet, scraping up browned bits, about 3 minutes. Add chicken broth and cook until reduced by half, 5 to 6 minutes. Add reserved cream and blue cheese, reduce heat to medium-high, and cook, stirring until sauce is smooth, about 3 minutes.
5. Slice pork and serve with sauce.

Makes 4 servings.