Grilled Pork Medallions with Goat Cheese & Pomegranate

Serves 12

Ingredients:

3 Mission® 12" Heat Pressed Flour Tortillas (10430)
4 Tbsp. Unsalted Butter , melted
1 cup Quince Paste
1/4 cup Cabernet Sauvignon Wine
1 Tbsp. Pomegranate Molasses
1/3 cup Pomegranate Juice
3 Tbsp. Brown Sugar
1 3/4 lbs. Pork Tenderloin
2 Tbsp. Grilled Meat Seasoning Blend
Kosher Salt to taste
Melted Butter
1/2 cup Goat Cheese
1/4 cup Crème Fraîche
1/2 tsp. Fresh Thyme , minced
Chives for garnish

Directions:

1. Place tortillas on work surface and brush both sides with butter. With a 3-4” biscuit cutter, cut tortillas into circles. Tortillas should yield 16 rounds. Place on baking sheet and bake at 425° F until golden, about 10 minutes.

2. Place next five ingredients in a small saucepan over low heat. Heat throughout and stir until smooth, about 15 minutes. Remove from heat.

3. For the pork, season tenderloin with seasoning and kosher salt. Place on char-grill and grill for five minutes per side. While pork is grilling, baste with melted butter. When pork is firm and evenly grilled, remove and allow to rest for five minutes. Slice into ¼” thick medallions.

4. Combine goat cheese, crème fraîche and thyme. Spread one tablespoon onto each tortilla round and top with pork medallion. Drizzle with pomegranate glaze and garnish with chives.