

Pork Tenderloin Crostini

with Dijon Crème, Pickled Shallots & Crispy Sage

Where cozy leftovers meet cocktail-hour elegance.



LEVEL
Made With
Intention



SERVINGS
18 crostini
(6 appetizer
servings)



PREP TIME
30
minutes



PICKLING TIME
20–30
minutes



COOK TIME
15
minutes



TOTAL TIME
45–60
minutes

INGREDIENTS

FOR THE CROSTINI

- 1 French baguette
- 2 tablespoons olive oil

FOR THE DIJON CRÈME

- 2 tablespoons Dijon mustard
- 2 tablespoons sour cream or crème fraîche
- 1 teaspoon honey (optional)
- Pinch of kosher salt
- Fresh cracked black pepper

FOR THE PORK

- Leftover pork tenderloin
- ½–1 cup leftover garlic-herb pan jus

FOR THE QUICK PICKLED SHALLOTS

- 1 large shallot, thinly sliced
- ¼ cup apple cider vinegar, red wine vinegar, or white wine vinegar
- ¼ cup water
- 1 teaspoon sugar
- ½ teaspoon kosher salt

FOR THE CRISPY SAGE

- 2–3 tablespoons butter
- Fresh sage leaves
- Pinch of kosher salt

OPTIONAL FINISHING TOUCH

- 1–2 slices crispy bacon, finely crumbled

Notes from the Hearth

- ★ A French baguette provides the ideal balance of crunch and chew.
- ★ Slice pork ¼ inch thick for the perfect bite.
- ★ Butter-fried sage offers a richer flavor and complements the pork beautifully.
- ★ The jus should be glossy and pourable, never thick like gravy.
- ★ Pickled shallots bring brightness and balance.
- ★ Use bacon sparingly—think confetti, not blanket.
- ★ This recipe is best served slightly warm.
- ★ Save every drop of that sage butter—liquid gold!

INSTRUCTIONS

1

PREPARE THE PICKLED SHALLOTS

In a small saucepan combine vinegar, water, sugar, and salt. Bring just to a simmer and stir until dissolved. Place sliced shallots into a bowl or jar and pour the hot liquid over them. Allow to sit for 20–30 minutes. Drain before serving.

2

FRY THE SAGE

Melt butter in a small skillet over medium heat. Once foamy, add the sage leaves and cook 5–10 seconds per side until crisp. Transfer to paper towels and season lightly with salt. Reserve the sage-infused butter.

3

FINISH THE JUS

If the jus is too thin, whisk together flour and cold water. Stir into the warmed jus and simmer gently for 1–2 minutes until it lightly coats the back of a spoon. Finish with cold butter and whisk until glossy.

4

MAKE THE DIJON CRÈME

Whisk together Dijon mustard, sour cream, honey (if using), salt, and pepper. Taste and adjust seasoning as desired.

5

TOAST THE CROSTINI

Preheat oven to 400°F. Slice baguette into ½-inch slices on a slight diagonal. Brush lightly with olive oil. Bake for 8–10 minutes, flipping halfway through, until golden brown. Optional: Rub each toast with a cut garlic clove while still warm.

6

WARM THE PORK

Slice pork tenderloin ¼ inch thick across the grain. Warm gently in a skillet with a few spoonfuls of jus. Avoid overcooking.

7

ASSEMBLE

Spread Dijon crème on each crostini. Top with pork, drizzle with jus, add pickled shallots, and finish with crispy sage. Sprinkle with bacon, if using, and drizzle with reserved sage butter.

PAIRING SUGGESTIONS



WINE
• Pinot Grigio
• Sauvignon Blanc
• Dry Riesling



BEER
• Belgian Blonde Ale
• Saison



NON-ALCOHOLIC
• Sparkling apple cider
• Pear shrub with soda water
• Rosemary lemonade