

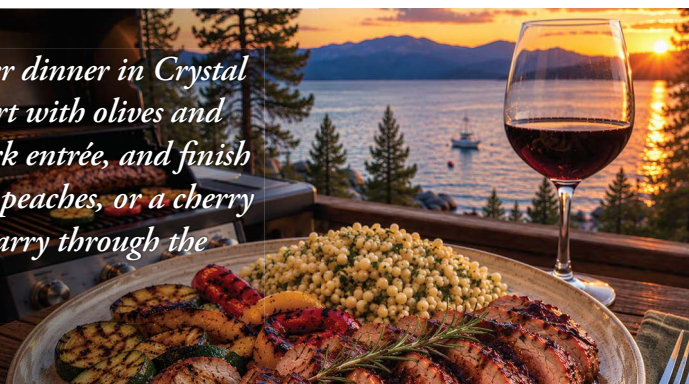
GRILLED PORK TENDERLOIN WITH ROSEMARY-CHERRY GLAZE

Servings: 2



"If I were serving this at a summer dinner in Crystal Bay overlooking the lake, I'd start with olives and Marcona almonds, serve this pork entrée, and finish with a simple peach tart, grilled peaches, or a cherry clafoutis. The Grenache would carry through the entire meal. Enjoy!"

-Tim Slater



Pork Marinade Ingredients

- 2 pork tenderloins (about 1–1½ lb each)
- 2 tbsp olive oil
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 2 cloves garlic, finely minced
- 1 tbsp finely chopped fresh rosemary
- 2–3 Tablespoons Grenache
- 2 tbsp balsamic vinegar

Grilling and Plating the Pork

Mix the olive oil and seasonings. Rub the pork with the marinade 2 - 4 hours before grilling.

Grill over medium-high heat. Sear all sides. When internal temperature reaches about 130°F, begin glazing. Apply 2–3 thin coats of the glaze during the final few minutes.* Pull at 140–142°F. Allow to rest 10 minutes. The carryover heat should finish around 145°F.

Slice into medallions and plate with a mound of couscous and some zucchini/peppers. After slicing the pork, add a light sprinkle of flaky sea salt (Maldon or similar). The salt brightens both the pork and the fruit notes in the wine. Spoon a little extra warm glaze next to the pork when plating.

**Chef's Notes: Reserve a few whole rosemary sprigs and throw them directly onto the grill during the last minute of cooking. The brief burst of rosemary smoke perfumes the pork and vegetables without becoming overpowering.*

Rosemary-Cherry Glaze

- 1 cup tart cherry preserves or cherry jam
- 1 tbsp Dijon mustard
- 1 tbsp finely minced fresh rosemary
- 1 tsp soy sauce
- 1 tsp Worcestershire sauce
- ½ tsp anchovy paste (*optional but highly recommended*)
- ¼ tsp black pepper
- 2 tbsp water

Combine the Grenache and balsamic in a small saucepan. Reduce it by half before adding the preserves and all other ingredients. Simmer gently for 10–15 minutes, stirring occasionally. The glaze should be thick enough to coat a spoon but still brushable. Add extra water to adjust the thickness, a tiny bit at a time, only if needed.

Herbed Israeli Couscous

- 1½ cups Israeli couscous (*I like the whole wheat pearl couscous, available in plastic jars online*)
- 2 cups chicken stock
- 2 tbsp olive oil
- 2 tbsp chopped parsley
- 1 tbsp chopped mint
- 1 tsp chopped rosemary
- Zest of 1 lemon
- Toasted pine nuts (*optional*)

Toast couscous in olive oil until lightly golden. It toasts fast, so be careful. Add stock and simmer 6–7 minutes, then let rest 3 minutes. Strain off excess liquid. Fold in herbs and lemon zest just before serving. If desired, finish with toasted pine nuts.

Charred Zucchini and Peppers

- 2 zucchini
- 2 red bell peppers
- 2 tbsp olive oil
- 1 tsp kosher salt
- Fresh black pepper

Finishing options: 1 tsp chopped rosemary, 1 tsp lemon zest, crumble of feta

Cut veggies into appropriate size chunks for grilling. Toss with olive oil, salt, and pepper - it's that simple! Grill hot enough to get genuine char marks without turning the vegetables soft. Finish with the rosemary and lemon while still warm, toss on feta crumbles if desired.

FROM THE KITCHEN OF:



Suggested Wine Pairing: Sarah's Vineyard Estate Grenache

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