HONEY-MARINATED PORK WITH GREMOLATA

PREP 45 minutes TOTAL 2 hours 55 minutes (includes chilling time)
6 SERVINGS Southern-style pecan rice and an escarole salad are great accompaniments.
CALORIES 279 FAT 10 g FIBER 0.3 g

- 2 12- to 14-ounce pork tenderloins, trimmed
- ⅓ cup honey
- 4 garlic cloves, minced
- 1 tablespoon orange juice
- 1 teaspoon (or more) fine sea salt
- 1 tablespoon olive oil
- ¼ cup dry white wine
- 1 tablespoon finely grated orange peel
- 1 tablespoon chopped fresh thyme
- 2 teaspoons chopped fresh rosemary
- 2 teaspoons chopped fresh sage

Place pork in 11x7x2-inch glass baking dish. Whisk honey, garlic, and orange juice in small bowl. Pour over pork; turn to coat. Sprinkle pork with 1 teaspoon sea salt and ½ teaspoon freshly ground black pepper. Cover and chill at least 2 hours. DO AHEAD Can be made 1 day ahead. Keep chilled.

Preheat oven to 375°F. Transfer pork to plate; reserve marinade. Heat oil in large ovenproof skillet over medium-high heat. Add pork to skillet. Brown on all sides, turning often, about 4 minutes. Transfer to oven; cook until instant-read thermometer inserted into center of pork registers 150°F, 15 to 20 minutes. Transfer to cutting board; let rest 5 minutes. Reserve skillet.

Pour reserved marinade into same skillet; add wine. Boil gently until reduced to ½ cup, 3 to 4 minutes. Season with sea salt and pepper.

Mix orange peel, thyme, rosemary, and sage in small bowl for gremolata. Cut pork crosswise into ½-inch-thick slices; transfer to platter. Pour sauce over pork. Sprinkle with gremolata and serve.

HONEY-POACHED PEARS WITH CRÈME FRAÎCHE

PREP 45 minutes TOTAL 2 hours 45 minutes (includes chilling time)
6 SERVINGS
CALORIES 297 FAT 4 g FIBER 5 g

- 1 cup honey
- 5 whole star anise
- 2 tablespoons fresh lemon juice
- Pinch of fine sea salt
- 6 medium firm but ripe pears (about 2½ pounds), peeled, quartered, cored
- ½ cup crème fraîche or sour cream

Combine 2½ cups water, honey, star anise, lemon juice, and sea salt in large saucepan. Bring to boil over medium heat, stirring occasionally. Add pears; reduce heat and simmer until tender, turning occasionally, 4 to 6 minutes, depending on ripeness. Using slotted spoon, transfer pears to medium bowl. Boil liquid and star anise until reduced to 1 cup syrup, about 22 minutes. Pour syrup with star anise over pears. Cover and chill until cold, about 2 hours. DO AHEAD Can be made 1 day ahead. Keep chilled.

Remove star anise from syrup. Divide pears and syrup among 6 bowls. Top each with dollop of crème fraîche and serve.

HONEY-ROSEMARY ICE CREAM

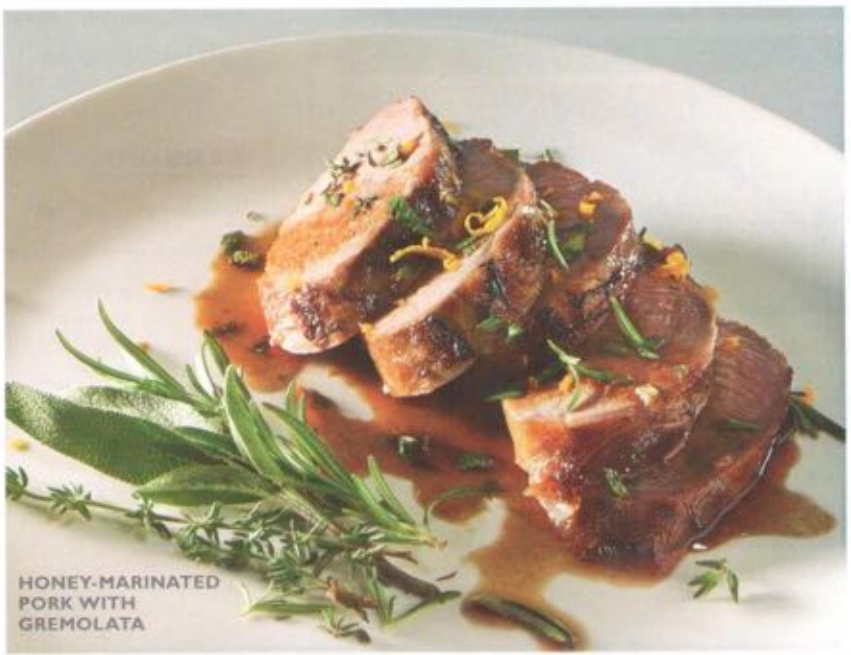
PREP 30 minutes TOTAL 10 hours (includes freezing time)
MAKES ABOUT 5 CUPS
PER ½ CUP: CALORIES 276 FAT 21 g FIBER 0

- 2 cups heavy whipping cream
- 1 cup whole milk
- ⅔ cup honey
- 1 6-inch-long fresh rosemary sprig
- 5 large egg yolks
- Large pinch of fine sea salt

Combine cream, milk, honey, and rosemary in large saucepan. Stir over medium heat until small bubbles form around edges of pan. Remove from heat; cover and let steep 30 minutes. Discard rosemary. Return cream mixture to simmer; remove from heat.

Whisk yolks and sea salt in medium bowl. Gradually add hot cream mixture; whisk until blended. Return custard to same saucepan and stir over medium-low heat until custard thickens slightly and coats back of spoon when finger is drawn across and instant-read thermometer inserted into custard registers 165°F to 170°F, 4 to 5 minutes (do not boil). Strain into medium bowl. Set bowl over larger bowl filled with ice and water; stir occasionally until cool, about 10 minutes. Remove bowl from ice and water. Cover custard with plastic wrap and chill at least 4 hours.

Transfer custard to ice cream maker and follow manufacturer's instructions. Transfer ice cream to container; cover and freeze until firm, at least 4 hours. DO AHEAD Can be made 4 days ahead. Keep frozen.



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