

# Grilled pork tenderloin with sundried cherry chutney and caramel- ized onion sauce

Recommended wine: Joseph  
Phelps Vin du Mistral Syrah

## INGREDIENTS:

### PORK

- 4 pork tenderloins
- Brine: 6 cups water  
3 Tbls. salt  
2 1/2 Tbls. sugar  
1 tsp. dry thyme  
1 Bay leaf
- Marinade: 1/2 cup olive oil  
3 Tbls. red wine  
1 onion thinly sliced  
2 garlic cloves (smashed)
- Seasoning: salt & pepper

After taking pork tenderloins from package, remove with a sharp knife the small amount of silver skin that lays on the top of the filet. Place the meat in the brine and hold there for approximately 6 hours. (This should be done in the morning before dinner.) After removing the brine, pat dry and let it sit in marinade for at least one hour or even overnight.

When ready to grill, wipe off excess oil to prevent flare-up on the grill, season and grill to desired temperature. (I recommend pink in the center so it stays moist and juicy.) Let rest for 5 minutes and carve into thin slices. Fan out on plate for attractive presentation. If no grill is available, brown off in hot sauté pan and roast at 350 degrees for approximately 10 minutes.

*(Continued on page 6, col. 1)*