

Pork Tenderloin with Caramelized Shallot-Balsamic Sauce paired with Davis Estates Pinot Noir

INGREDIENTS:

Pork Tenderloin

2 ½ pounds pork tenderloins (about 2 large),
trimmed
Salt and black pepper
3 tablespoons olive oil

Shallot-Balsamic Sauce

2 tablespoons butter
8 ounces peeled shallots, sliced
Salt to taste
¼ cup balsamic vinegar
½ cup chicken stock

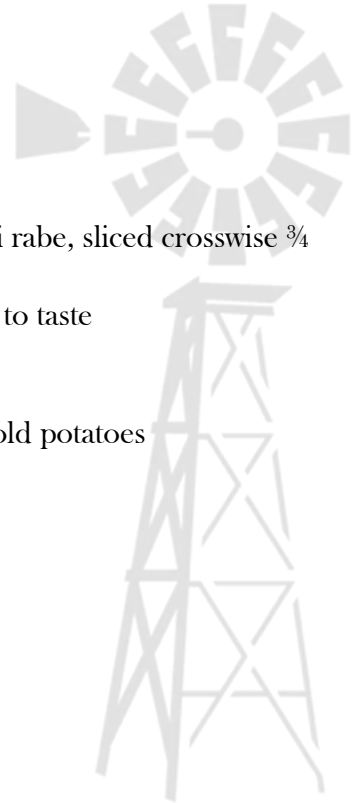
SERVES: 4-6

Broccoli Rabe

1 clove garlic minced
1 tablespoon olive oil
1 large bunch broccoli rabe, sliced crosswise ¾
inch
Salt and black pepper to taste

Yukon Gold Potatoes

4-6 medium Yukon gold potatoes
Extra-virgin olive oil
Salt and pepper



METHOD:

Pork Tenderloin

- Preheat the oven to 375 °F. Heat oil in a large skillet over medium-high heat.
- Add the pork and sear, cooking until browned on all sides. Place in oven and roast the pork until a meat thermometer inserted into the thickest part of the meat reads about 140°F, about 15 minutes.
- Remove from oven and tent loosely with foil allow to rest 5-10 minutes.

Shallot-Balsamic Sauce

- In a small skillet over medium low heat, melt butter and add shallots and pinch of salt, lower heat to low and cover.
- Cook, stirring often until shallots are very soft. Remove cover and continue to cook stirring often until shallots are brown, about 15 minutes.
- Add balsamic and cook until evaporated and shallots are just starting to stick to pan again.
- Pour in chicken stock, bring to a quick simmer and then remove from heat. Using a stick blender puree until smooth. Adjust seasoning if needed.

Broccoli Rabe

- In a medium sauté pan over medium high heat, add olive oil, garlic, and broccoli rabe.
- Add a pinch of salt and pepper and stir using tongs to move garlic around so it doesn't burn.
- Cover and cook for 1 minute. Remove cover and stir once again. Lower heat and re-cover pan, allow to cook additional minute.

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Yukon Gold Potatoes

- Preheat the oven to 375°F and line a sheet tray with parchment paper.
- Use a fork to poke a few holes into the potatoes. Place potatoes on sheet tray, rub with olive oil, and sprinkle with salt and pepper.
- Bake about 1 hour, or until the potatoes are soft when pinched and the skin is crisp.
- Slice a slit in top of potatoes and pinch sides to open, top with butter, sour cream and chives.

To Finish

On a warm plate, place your pork tenderloin, drizzle your shallot balsamic sauce over the top. Garnish with a spoonful of Broccoli Rabe and Yukon Gold Potatoes on the side. Serve immediately with a glass of Pinot Noir.