

SMOKED PORK TENDERLOIN WITH A MAPLE CIDER GLACÉ, ROASTED BUTTERNUT SQUASH MASHED POTATOES AND TOASTED PECANS

PAIRED WITH 2018 PRIMITIVO | YIELDS 6 SERVINGS

PORK INGREDIENTS

- 4 lb Pork Tenderloin, silver skin removed
- ¾ cup Apple Cider
- ¼ cup Brown Sugar
- 2 tsp Kosher Salt
- 1 tsp Chili Powder
- 1 tsp Black Pepper, freshly ground

METHOD

1. Combine cider, sugar, salt, chili powder and black pepper in a bowl.
2. Add pork tenderloin and spoon marinade over pork.
3. Cover and refrigerate 2-3 hours.
4. Meanwhile, prepare smoker with your preferred hardwood.
5. Drain the pork from marinade and place in smoker.
6. Maintain the heat of 225°F and continue cooking for 3 hours.
7. Remove the pork from the smoker and allow to rest for 15 minutes before slicing.
8. Serve over the roasted butternut squash mashed potatoes and Maple Cider Glacé.

MAPLE CIDER GLACÉ

- ½ cup Fresh Apple Cider
- ¼ cup Apple Cider Vinegar
- ¼ cup Maple Syrup, preferably real
- 2 Thyme Sprigs, 4 inches
- 2 tbsp Butter, cold
- 1/2 tbsp Cornstarch
- 1 tbsp Water
- 1 pinch Kosher Salt
- ½ pinch Black Pepper, freshly ground

METHOD

1. Combine apple cider, cider vinegar, maple syrup and thyme in a saucepan and bring to a boil.
2. In a small bowl, combine the water and cornstarch.
3. Add cornstarch mixture to saucepan while stirring to thicken slightly.
4. Reduce heat to low and allow sauce to cool somewhat.
5. Add cold butter and stir to incorporate.
6. Season with salt and pepper. Taste. Serve.

ROASTED BUTTERNUT SQUASH MASHED POTATOES

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INGREDIENTS

4 cups Butternut Squash, peeled and diced
3 tbsp Olive Oil
2 pinches Kosher Salt
½ tsp Cumin, ground
1 pinch Black pepper, freshly ground
6 cups Yukon Gold Potatoes, diced
3 tbsp Butter

¼ cup Sour Cream
¼ cup Half and Half
1 tsp Garlic, minced fine
1 tsp Kosher Salt
½ tsp Black Pepper, freshly ground
¼ cup Toasted Almonds

METHOD

1. Preheat oven to 375°F.
2. In a medium bowl, combine the squash, oil, salt, cumin and pepper until well combined.
3. Pour butternut squash mixture on to a baking tray and place in the oven for about 18 minutes or until slightly brown and just tender.
4. Remove from oven and allow to cool slightly.
5. While squash is roasting, combine diced potatoes in a large pot and cover with enough cold water to cover them by 2 inches.
6. Place the pot over a high flame and bring to a boil then reduce the heat to a simmer.
7. Cook potatoes until tender, drain and return to the pot.
8. Add the butter, sour cream, half and half, minced garlic, salt and pepper and mash with a potato masher or whisk by hand (do not blend with a mixer) until well blended.
9. Taste and add additional salt and pepper, if needed, before adding the squash so it doesn't get too mashed up.
10. Add the roasted squash and gently fold to combine.
11. Taste again and adjust seasoning, if necessary.
12. Keep warm and serve with toasted almonds sprinkled over.