

HARMONY CELLARS FALL RECIPE

GRILLED PORK with PLUM SALSA

1 pork tenderloin (about 1 pound)
1/4 cup dry red wine
4 tablespoons freshly squeezed orange juice
*grate rind before juicing & add to salsa (to taste)
2 tablespoons olive oil
1 tablespoon honey
1 teaspoon ground cumin

Plum Salsa

1 navel orange
1 pound fresh plums, pitted & diced
1/3 cup finely chopped red onion
1 teaspoon minced serrano chile
4 tablespoons minced fresh cilantro
1 tablespoon freshly squeezed lime juice
2 teaspoons grated fresh ginger
1/4 teaspoon ground cumin
pinch of cinnamon
kosher salt & freshly ground pepper

Trim away any excess fat or skin from the pork and place the meat in a resealable plastic bag. In a small bowl, whisk together the wine, orange juice, olive oil, honey and cumin. Pour over the pork, turning to coat evenly. Seal the bag and refrigerate for at least 2 hours or up to 4 hours, turning frequently.

For the salsa: Cut the peel and pith away from the orange and cut the flesh into 1/2 inch cubes. Discard seeds or large bits of membrane. Put in a glass or stainless-steel bowl. Add the plums, onion, chile, cilantro, lime juice, ginger, cumin and cinnamon. Season with salt and pepper. Let stand at room temperature for 1 hour, stirring often.

Remove the pork from the refrigerator 20 minutes before grilling. Remove the pork from the marinade (discard) and pat dry. Season with salt and pepper.

Preheat a gas grill to medium-high. Brush the grill grids with oil. Place the pork in the center of the grill, cover, and cook turning 2 to 3 times, until an instant-read thermometer inserted into the center of the pork registers 140°F, 12 to 18 minutes. Transfer to a plate or cutting board and let stand for 10 minutes. Top each serving with a generous spoonful of the salsa.

Serve with Harmony Cellars White Riesling or Repertoire