



Grilled Pork Tenderloin with Sun-Dried Cherry & Orange Sauce

Marinade

1 cup Lava Cap Sangiovese
2/3 cup blood orange (or regular orange) juice
½ teaspoon blood orange (or regular orange) zest
1 ½ tablespoons chopped shallot
3 juniper berries, lightly crushed
½ teaspoon toasted mustard seed (optional)
1 bay leaf
½ teaspoon dried thyme
¼ teaspoon kosher salt
1/8 teaspoon freshly ground black pepper

2 pork tenderloins (about 2 ½ pounds)

½ cup chicken stock
½ cup sun-dried cherries
1 teaspoon cornstarch mixed with 1 teaspoon cold water
1 tablespoon unsalted butter at room temperature (optional)
Thin slices of blood orange (or regular orange) for a garnish

To make marinade, combine all ingredients in a nonreactive mixing bowl and whisk thoroughly. Place pork tenderloins in a glass dish and top with marinade. Refrigerate, covered, for 3 to 4 hours, turning once. Remove from marinade and pat dry, reserving marinade.

Add reserved marinade to a large sauté pan or skillet along with chicken stock and sun-dried cherries and reduce until sauce covers the back of a wooden spoon, about 15 minutes. Add cornstarch mixture to thicken slightly. Whisk in butter, if desired, and keep sauce warm.

Prepare a hot charcoal fire and grill pork tenderloins over coals for 6 to 7 minutes. Turn and continue cooking for 4 to 5 minutes, or until pork is medium rare or to desired doneness. Meat should be juicy. To serve, slice pork, top with sauce, and garnish with blood orange slices.

Serve with Lava Cap Sangiovese. Serves 4

