

STUFFED PORK TENDERLOIN

with Fontina Cheese & Sun Dried Tomatoes

Dry Creek

A recipe from Chef Charlie Palmer

V I N E Y A R D

INGREDIENTS

For Compound Butter:

- 1 WHOLE pork tenderloin,
about 24 oz
- 6 OZ Fontina cheese
- 8 OZ sun dried tomatoes
- 1 LB fresh basil leaves
- 1 TBSP olive oil
- kitchen twine

Pan Sauce:

- 1 CUP Dry Creek Vineyard
white wine
- ½ CUP chicken stock
- ½ TBSP butter
- 1 French baguette
- TO TASTE salt & pepper

Pairing:

2010 Heritage Zinfandel
Sonoma County

METHOD

To butterfly the pork tenderloin; slice the tenderloin lengthwise so it opens up like a book, be careful not to slice through the middle of the tenderloin. Using a meat mallet, lay pork between two sheets of plastic and pound pork to an even ¼” thickness. Spread sundried tomatoes evenly across the tenderloin. Top tomatoes with basil leaves and Fontina cheese.

Roll the pork tenderloin up and secure with kitchen twine. Season the loin with salt and pepper. Heat olive oil in an ovenproof skillet; add pork loin and brown on all sides. Place tenderloin in the oven and roast for 15 minutes or until the internal temperature reaches 150°F. Remove meat from pan and let rest, cover loosely with foil. When ready to serve, slice meat on the bias and fan out on platter to show pinwheel pattern.

Return pan to heat, deglaze with white wine, reduce wine by half, add chicken stock and continue to reduce further until sauce like consistency, finish with butter. Season sauce with salt and pepper to taste. Drizzle pan sauce over sliced pork. Serve with a warm, crusty French baguette. Serves 4