

GRILLED PORK TENDERLOIN WITH CORNBREAD-CHORIZO STUFFING

Pork is so versatile that you can cook it in many different styles. With this particular recipe, I wanted to create a Mediterranean-style dish, so I marinated the pork with rosemary.

Note: Rosemary goes very well with pork and lamb, but not so well with seafood.

GRILLED PORK TENDERLOIN

2 pork tenderloins (2 to 3 lbs. total)
2 Tbsp. garlic, chopped
2 Tbsp. shallot, chopped
1 Tbsp. rosemary, chopped
Salt and pepper, to taste
3 Tbsp. vegetable oil
1 c. red wine
1 c. beef or veal stock
4 Tbsp. unsalted butter
Cornbread-Chorizo Stuffing

- Rub pork tenderloin with garlic, shallot, rosemary, salt and pepper and let sit in the refrigerator for 2 to 3 hours or overnight.
- In a sauté pan, sear the pork in vegetable oil for about 2 minutes on each side. Remove pork and deglaze the pan with red wine and stock. Reduce liquid to a quarter of its original volume, add butter and turn off the heat.
- Cut the pork tenderloin into ½-inch slices and serve with pan sauce and Cornbread-Chorizo Stuffing.
- Serves: 4

CORNBREAD-CHORIZO STUFFING

1 c. port wine
½ c. dried tart cherries
½ c. dried currants
1 c. onion, roughly chopped
1 c. melted butter, divided
1 Tbsp. garlic, chopped

1½ c. chorizo sausage, diced in ½-inch cubes
1 Tbsp. mixed fresh herbs (thyme, basil, tube chives, tarragon and parsley are good), chopped
2 Granny Smith apples, peeled, cored and cut into ¼-inch cubes
2 Tbsp. brown sugar
6 c. cornbread, diced in ½-inch cubes
10 phyllo dough sheets, cut into 1-inch strips

- Preheat oven to 300°F.
- Heat port wine and pour over dried cherries and currants. Set fruit aside to plump and soften.
- In a sauté pan, caramelize onion with 2 Tbsp. of butter for 2 minutes. Remove onions from pan; set aside. Add more butter to pan if needed, and sauté garlic for 15 seconds. Add chorizo sausage and herbs, and then sauté for 2 minutes; set aside.
- In another sauté pan, cook apples and brown sugar in 2 Tbsp. of melted butter for 1 to 2 minutes. (Don't overcook apple; it should still be al dente.) Let cool.
- In a big bowl, combine cherry-currant mixture, onion, chorizo-garlic mixture, apples and cornbread.
- In four-inch ramekins, lay down strips of phyllo dough counter-clockwise until the dough covers the ramekin completely. Leave some dough hanging over the edges of the ramekin. Fill each ramekin with stuffing and fold the strips over it. If necessary, chill the bundles slightly in the refrigerator for 15 minutes to help them maintain their shape.
- Gently unmold the bundles from the ramekins, place upside-down on a baking pan and brush with remaining melted butter. Bake for about 10 minutes or until phyllo dough turns brown.