

GRILLED PORK TENDERLOIN WITH ROSEMARY FIG SAUCE

Serves 8

Pair with Spellbound Merlot

INGREDIENTS

- 3-4 pound pork tenderloin, silver skin removed (see below*)
- 2 Tbsp fresh rosemary, minced
- 1 Tbsp extra-virgin olive oil
- Salt and pepper
- 2 cups full-bodied red wine
- 1 cup reduced-sodium chicken broth
- 10 black mission figs, chopped
- 1/2 cinnamon stick
- 2 sprigs fresh rosemary
- 2 Tbsp honey
- 2 Tbsp butter

DIRECTIONS

Combine wine, broth, cinnamon, rosemary sprigs and honey in a saucepan. Bring to a boil. Add figs and return to a simmer. Continue to simmer until reduced by half, about 30 minutes. Remove from heat. Discard rosemary sprigs and cinnamon sticks. Whisk in butter until smooth. Set sauce aside.

Prepare a hot grill.

Rub tenderloins with minced rosemary and oil. Generously season with salt and pepper. If the ends of the roast are skinny, fold back the ends to make it the same thickness throughout the roast, and tie the ends to keep them from overcooking.

Create a low heat section in the middle of the grill.

Grill the tenderloin for 4 minutes on all 4 sides, to reach an internal temperature of 170 degrees. Remove from grill and cover with foil. Rest meat 10 minutes.

Reheat sauce to a simmer.

Slice meat and serve with sauce. Enjoy!

*Remove all the silver outer skin from the tenderloin by slipping a sharp paring knife between the meat and skin, angle the knife upward toward the membrane and use a gentle sawing motion to cut down its length.

