



SOUTH DOMINION VINEYARD

Petite Marquette paired with Pork Tenderloin

Petite Marquette Wine Notes:

Medium bodied off dry red made from free-run Marquette to produce a light, smooth, low acid wine bursting with dark cherry and blueberry flavors and characteristics similar to Pinot Noir. Pairs well with roast dishes.

Pairing Recipe:

Honey Balsamic Pork Tenderloin

Instructions:

1. Preheat the oven to 400 degrees F and lightly grease a 9x13" baking dish.
2. Trim the pork tenderloins, rub them with seasoning salt and garlic powder, and place them in the prepared baking dish.
3. In a medium bowl, whisk together balsamic vinegar, honey, broth, ketchup, brown sugar, Worcestershire sauce, corn starch, garlic, salt, pepper, and pepper flakes.
4. Pour over and around the tenderloin in the baking dish.
5. Bake for 20-30 minutes, until a meat thermometer reads an internal temperature of 145 degrees F.
6. Remove the dish from the oven and let the pork rest for 10 minutes before slicing it into pork medallions for serving.

Ingredients:

- Pork & seasoning:
2 pork tenderloins (1lb each, trimmed), 2 tsp seasoned salt, 2 tsp garlic powder, $\frac{3}{4}$ tsp salt, $\frac{1}{2}$ tsp black pepper, $\frac{1}{8}$ tsp red pepper flakes
- Sauce:
1 cup balsamic vinegar, $\frac{1}{2}$ cup honey, $\frac{1}{4}$ cup broth (chicken/vegetable), $\frac{1}{4}$ cup ketchup, $\frac{1}{4}$ cup packed brown sugar, 2 tbsp Worcestershire sauce, 2 cloves garlic (minced)
- Thickener: 2 tbsp cornstarch