

CIDER-CURED PORKLOIN WITH STONE FRUIT CHUTNEY

PAIRED WITH 2014 MONTAGNA ROSSA | 6 SERVINGS

CIDER-CURED PORKLOIN INGREDIENTS

- ¾ cup Kosher salt
- 2 tablespoons Freshly ground black pepper
- 6 cups Apple cider
- 4 pounds Porkloin, center-cut
- 6 tablespoons Extra-virgin olive oil

METHOD

1. To make the brine, dissolve the salt in 1/2 gallon of warm water in a large bowl.
2. Add the pepper and apple cider and stir to combine.
3. Place the porkloin in the brine and be sure it is completely covered by the brine. Use a plate to weigh the pork down.
4. Cover the bowl and refrigerate for at least 12 hours or up to 48 hours.
5. Once brining is complete, preheat the oven to 250°F. Remove porkloin and pat dry with paper towels. Season with salt and pepper and place on a roasting rack over a baking pan. Place in oven.
6. Cook the pork until it reaches 130°F internal temperature (about 1½ hours) then increase oven temperature to 400°F and roast until the outside is caramelized or about 15 minutes.
7. Remove from oven and tent with foil to allow the pork to rest for 20 minutes. If you cut it without resting all the juices come out!
8. Serve with stone fruit chutney.

STONE-FRUIT CHUTNEY

Yield: 2 Cups

- ¼ Cup Brown Sugar
- 1 Tablespoon Dry Mustard
- 1 Tablespoon Dijon Mustard
- 1½ Pounds Stone Fruit, peeled and chopped
(*peaches, plums, cherries, apricots*)
- ¼ Cup Lemon Juice, fresh
- ¼ Cup Water
- 1 Tablespoon Fresh Ginger, minced
- 1 Teaspoon Curry Powder
- 1 Pinch Ground Cloves
- ¼ Cup Raisins

METHOD

1. Combine all the ingredients in a non-reactive saucepan (stainless steel or non-stick pan).
2. Bring to a boil while stirring. Reduce heat to a simmer and continue to cook for 20 minutes, stirring occasionally to prevent burning.
3. Adjust seasoning with salt and pepper.
4. Serve room temperature.