



GRILLED PORK TENDERLOIN WITH CAPER AND ARUGULA POTATO SALAD

PAIRED WITH 2014 SANGIOVESE GROSSO | SERVES 4

INGREDIENTS

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| 1 Pound Pork Tenderloin | 1 Tablespoon Dijon Mustard |
| 7 Tablespoons Olive Oil | 2 Tablespoons Apple Cider Vinegar |
| Kosher Salt, as needed | 1 Teaspoon Garlic, minced |
| Freshly Ground Black Pepper, as needed | 1 Teaspoon Honey |
| 1 Pound Small Potatoes, like Yukon Gold or
Fingerling Potatoes | 2 Tablespoons Capers, drained |
| | 2 Cups Arugula, washed |

METHOD

1. Using a sharp knife, remove the silverskin from the pork tenderloin. Next butterfly it or cut it in half lengthwise then pound it lightly to create an even thickness. This will promote even cooking.
2. Rub the pork tenderloin with 1 tablespoon of oil and liberally season with salt and pepper.
3. In a medium saucepan, put the potatoes and 1 tablespoon salt in. Cover with cold water and bring to a boil. Lower the heat to a simmer and cook for 15 to 20 minutes, or until the potatoes are just tender. Drain them and lay them out on a baking sheet to air cool. Set the potatoes aside.
4. Heat an outdoor grill or grill pan to high. Grill the seasoned tenderloin for about 5-8 minutes per side, or until it reaches an internal temperature of 145 degrees. Remove the tenderloin from the grill and let rest for 5 minutes.
5. Slice the meat into strips and place them in a large mixing bowl. Set aside.
6. In a small mixing bowl, whisk together the mustard, vinegar, garlic, and honey. While whisking, gradually add the remaining 6 tablespoons oil in a slow, steady stream, until the oil is emulsified and the vinaigrette is thickened. Salt and pepper to taste.
7. Depending on the size and type of potato, cut them in half or quarters and add them to the pork tenderloin slices. Pour the vinaigrette over the potatoes and pork and allow the flavors to combine for 5 minutes.
8. Mix the capers and arugula with the pork and potatoes just before serving. Serve immediately.

Adapted from *The Whole Hog Cookbook* by Libbie Summers