

## BUFFALO-STYLE PORK TENDERLOIN SALAD

*Makes 4 servings*

1	<b>pork tenderloin</b> , well trimmed, about 12 oz (0.375 kg)
2 Tbsp (25 mL)	canola oil
2	cloves garlic, minced
2 tsp (10 mL)	soy sauce
2 Tbsp (25 mL)	hot Asian chili sauce
1 1/2 tsp (7 mL)	prepared mustard
1 Tbsp (15 mL)	lemon juice
	Salt and pepper to taste
1 pkg	spring mix salad greens
1/4 cup (50 mL)	crumbled blue cheese (optional)
	Bottled ranch dressing

Butterfly pork tenderloin by cutting horizontally, not quite through. Open and lay flat. In small glass bowl, stir together oil, garlic, soy sauce, chili sauce, mustard, lemon juice, salt and pepper. Place pork and marinade in a resealable plastic bag. Seal bag and refrigerate 2-24 hours. Remove pork from marinade; discard marinade. Cook pork in grill pan, about 5-7 minutes per side. Remove pork to a cutting board; tent loosely with foil and let rest 5 minutes before slicing. Arrange pork slices on salad greens. Add salad ingredients of your choosing. Sprinkle with crumbled blue cheese and drizzle with ranch dressing.

**Serve with:** *Wolf Blass Yellow Label Sparkling Brut (Sparkling Wine, Australia) or Gabbiano Pinot Grigio (White Wine, Italy)*

## PORK MEDALLIONS WITH WILD BLUEBERRY PAN SAUCE

*Makes 3 servings*

1	<b>pork tenderloin</b> , well trimmed, about 12 oz (0.375 kg)
1 1/2 tsp (7 mL)	chopped fresh thyme
	Salt and pepper to taste
1 Tbsp (15 mL)	canola oil

### **Wild Blueberry Pan Sauce:**

3/4 cup (175 mL)	dry red wine
1 cup (250 mL)	frozen wild blueberries
1 Tbsp (15 mL)	sugar
1 tsp (5 mL)	grated lemon rind
1 1/2 tsp (7 mL)	cornstarch combined with 2 Tbsp (25 mL) cold water

Cut tenderloin crosswise into six equal pieces. With cut side down, pound gently to an even thickness, about 1/2-inch.

Pat medallions dry with paper towels; season with thyme, salt and pepper. Heat oil in skillet over medium-high heat. Brown medallions, about 2 minutes per side. Transfer medallions to a rack on a rimmed baking tray in a 200°F/93°C oven to keep warm while making the pan sauce.

**Wild Blueberry Pan Sauce:** Drain any fat from skillet. Pour in wine; bring to a boil over high heat, stirring to scrape up any brown bits from the bottom of the pan. Reduce heat to medium; boil an additional 3 minutes. Stir in blueberries, sugar and lemon rind; return to a boil. Stir cornstarch mixture into sauce and simmer just until clear. Pool sauce onto warm dinner plates. Top with medallions.

**Serve with:** *Sledgehammer Zinfandel (Red Wine, USA) or Penfolds Bin 128 Coonawarra Shiraz (Red Wine, Australia)*

## PORK LETTUCE BOATS WITH WATERMELON SALSA

*Makes 4-6 servings*

1	<b>pork tenderloin</b> , well trimmed, about 12 oz (0.375 kg)
3 Tbsp (45 mL)	soy sauce
2 Tbsp (25 mL)	oyster sauce
1 Tbsp (15 mL)	grated fresh ginger
3	cloves garlic, minced
1 tsp (5 mL)	EACH onion powder and red pepper flakes
1/2 tsp (2 mL)	sesame oil
1	head romaine lettuce, washed, cut and separated into pieces

### **Watermelon Salsa:**

3 Tbsp (45 mL)	canola oil
2 Tbsp (25 mL)	EACH rice vinegar and soy sauce
1/2 tsp (2 mL)	sesame oil
1 cup (250 mL)	diced watermelon
2	mini cucumbers, diced

1	avocado, diced
	Salt and pepper to taste

Place pork in a large, resealable plastic bag. Combine ingredients in small bowl. Pour mixture over pork; close bag to seal. Marinate in refrigerator for at least 30 minutes, turning bag occasionally. Preheat barbecue on high; reduce heat to medium. Grill pork on a lightly oiled grill for 20-25 minutes to an internal temperature of 155°-160°F/68°-71°C; turn once or twice. Remove pork to a cutting board. Tent loosely with foil; let rest 5 minutes before slicing into 1/2-inch pieces. Combine salsa ingredients. Fill lettuce leaves with pork slices and top with salsa.

**Serve with:** *Beringer California Collection Sparkling White Zinfandel (Rosé Wine, USA) or Beringer California Collection Moscato (White Wine, USA)*