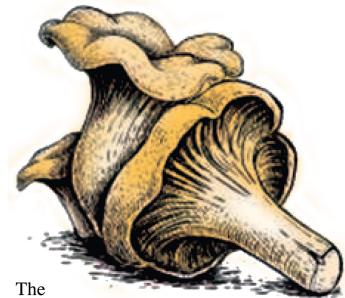


Winemaker's Pork

with Red Zinfandel

This is a great weeknight dish that satisfies you with its rich, deep flavor. The glace de viande is essential if you want a richly flavored, shiny and unctuous sauce. It can be found in our online store.



The
Carriage House
Cooking School

2 trimmed	pork tenderloins
2 tablespoon	unsalted butter
2 tablespoons	tomato paste
2 cups	red zinfandel
2 cups	unsalted beef stock
1 medium	thinly sliced shallot
2 tablespoons	glace de viande (see above note)
4 sprigs	fresh thyme
4 tablespoons	unsalted butter
1 teaspoon	kosher salt
1 teaspoon	fresh ground black pepper

1. Trim and cut the pork tenderloins into 8 round medallions, save the trimmings and tails to fortify the sauce.
2. Melt 2 tablespoons of butter in large saucepan over medium-high heat. Add pork in a single layer and cook until well browned on one side then turn and cook until nearly done, about 8 to 10 minutes. Remove the medallions, leaving the trim pieces of pork.
3. A fond should have formed on bottom of the saucepan. To the pan add the tomato paste and cook about 1 minute. Add the wine, stock, shallot, glace de viande, and thyme sprigs then bring to boil, scraping up any browned bits. Cook until the sauce is reduced to 3 cups, 10 to 12 minutes.
4. Strain sauce through fine-mesh strainer set over a fresh sauce pot (you can snack on the pork trimmings). Place the saucepan on the stove and bring it to a boil over medium-high heat.
5. Reduce heat to low and whisk in the 4 tablespoons of unsalted butter, 1 piece at a time.
6. Season with salt and pepper to taste. Add back the medallions of pork then remove from heat and cover to keep warm.