



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2016 Selections

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Roast Pork Tenderloin with Plum Barbecue Sauce

Serves 8. Pair with 2012 Arbios Cabernet Sauvignon.

Plum Sauce:

- 2 tablespoons canola oil
- 1 cup chopped onion
- 2 garlic cloves, finely chopped
- 1/4 cup packed brown sugar
- 1/4 cup rice wine vinegar
- 1/4 cup ketchup
- 2 tablespoons lower-sodium soy sauce
- 2 teaspoons dry mustard
- 1 teaspoon ground ginger
- 1/2 teaspoon black pepper
- 1/8 teaspoon crushed red pepper
- 2 whole cloves
- 1 1/2 pounds black plums, quartered and pitted
- 1 star anise

Pork:

- 2 tablespoons canola oil
- 2 (1-pound) pork tenderloins, trimmed
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Heat a large saucepan over medium-high heat. Add 2 tablespoons canola oil to pan, and swirl to coat. Add onion and garlic; sauté 5 minutes, stirring constantly. Add sugar and the next 10 ingredients (through star anise); bring to a boil. Reduce heat, and simmer, partially covered, for 30 minutes or until plums break down and sauce thickens, stirring occasionally. Discard cloves and anise.

Preheat oven to 450°.

Heat a large skillet over medium-high heat. Add 2 tablespoons oil to pan; swirl to coat. Sprinkle pork evenly with 1/2 teaspoon salt and 1/2 teaspoon black pepper. Add pork to pan; sauté 7 minutes, turning to brown on all sides.

Transfer pork to a foil-lined jelly-roll pan; coat with 1/2 cup plum sauce. Roast pork at 450° for 15 minutes. Remove pork from oven. Turn pork over; coat with an additional 1/2 cup plum sauce. Roast 10 minutes or until a thermometer inserted in thickest portion of pork registers 155°. Remove from pan; let stand 10 minutes. Slice crosswise. Serve with remaining plum sauce.

