



Pork Tenderloin Stuffed with Chevre and Dried Cherries with Adagio Red Wine Reduction

Preparation Time: 1 Hour
Servings: 4
Wine Pairing: **Kitchak Cellars Adagio, Napa Valley Proprietary Blend, Red Wine**

Inspiration: Harvest is over, the wine is resting in the barrel. As fall changes to winter and the winter rains come to the Napa Valley, the day is grey. Inside, however, the fireplace hearth blazes with its orange and golden warmth. Guests will be arriving. Searching to showcase a spectacular wine, we prepare a dish that not only complements the wine, but uses it in its preparation.

Ingredients:

1 Pork Tenderloin - 1 to 1¼ pounds
4 ounces chevre
4 fresh sage leaves - chopped
¾ cup dried tart cherries
2 teaspoons fresh thyme, chopped
Olive oil
Sea salt and fresh ground black pepper
1 teaspoon whole pink peppercorns
1 tablespoon butter
2 cups Kitchak Cellars Adagio, Proprietary Blend Red Wine.

Preparation:

Place 2 cups of *Adagio* in a saucepan, add ¼ cup of dried cherries and 1 teaspoon pink peppercorns, simmer on low heat and reduce to ¾ cup, about 30 minutes or so. Remove from heat, stir in tablespoon of butter and keep warm.

Mix the chevre, sage, thyme and ½ cup of dried cherries. Season with a little salt and freshly ground black pepper. Be careful adding salt as the chevre can be quite salty by itself.

Using a knife, cut a slit, making a cavity in the pork tenderloin, leaving one end sealed. Stuff the tenderloin with the chevre mixture. Using a little olive oil, sear the meat on both sides in a hot ovenproof pan, about 3 minutes each side. Finish in the oven at 375°F until the meat is pink inside (130°F), about 20 minutes. Slice in 8 pieces. Place two pieces on each plate and drizzle the *Adagio* reduction over the meat.

Serve with wilted fresh spinach.



Kitchak Cellars - where good food and great wine are both a necessity of life and a lifestyle