

Club Members Gil and Debra Brum shared their recipe for
Honey-Mustard Rosemary Pork

Sweet, creamy and slightly spicy pork loin with Italian roasted red potatoes and homemade cinnamon-spiced apple sauce. Serves 4 to 6.

BRINING INGREDIENTS

2-3 pound pork loin roast
3/4 cup sugar
3/4 cup Kosher salt
3 cups HOT water
5 cups cold water
3 bay leaves, crumbled
1 Tbs black peppercorns
10 garlic cloves, crushed

ITALIAN ROASTED RED POTATOES

2 lbs red potatoes cut into cubes
4 Tbs extra virgin olive oil
Leaves from 4 sprigs of fresh rosemary, chopped
2 sage leaves, chopped
Salt and pepper

APPLESAUCE INGREDIENTS

3 lbs apples (half golden delicious and Gala),
peeled, cored and cut in ¾ in. pieces
1 cup water
1/3 cup packed golden brown sugar
2½ Tbs fresh lemon juice
1/2 tsp ground cinnamon

DIJON MUSTARD SAUCE

1/5 cup extra virgin olive oil
2 Tbs chopped garlic
3/4 cup ale or beer
1/2 cup creamy Dijon mustard
3 Tbs honey
2 Tbs chopped Rosemary
Roasting pan juices
1/3 cup whipping cream

*Serve with
Martin Ray Reserve
Los Carneros
Pinot Noir*



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BRINING AND COOKING INSTRUCTIONS

Dissolve sugar and water in 3 cups of hot water. Add all remaining ingredients and refrigerate 10–24 hours in a covered container. Remove pork loin and dry with paper towels. Cook pork loin on a roasting rack at 350 degrees until meat thermometer reaches 150 degrees (about 55–65 minutes). Reserve roasting pan juices for Dijon Mustard Sauce.

ITALIAN ROASTED RED POTATOES Preheat oven to 350 degrees. Rub potato cubes until completely dry. Put in baking dish, coat all sides with olive oil. Bake for 30 minutes or until golden brown. Sprinkle with rosemary, sage, salt & pepper and return to oven until crispy brown (10 minutes).

DIJON MUSTARD SAUCE In a medium saucepan sauté chopped garlic in olive oil until brown. Wisk together all ingredients in the saucepan except whipping cream and roasting pan juices. Boil sauce until reduced to about 1 cup, stirring frequently. Add pan juices, whipping cream and season with pepper to taste. Arrange slightly overlapping medallion pork slices and drizzle some sauce over the edges. Serve remaining sauce separately.

CINNAMON-SPICED APPLESAUCE

Combine cut apples, water, and brown sugar in heavy medium saucepan. Bring to boil, stirring occasionally. Reduce heat, cover, and simmer until apples are tender, about 25 minutes. Uncover and simmer until almost all liquid has evaporated, about 6 minutes. Remove from heat and stir in lemon juice and cinnamon. Cool 30 minutes. Using a fork, mash mixture until coarse and chunky. Serve cold or at room temperature.

