

White Balsamic-Marinated Pork Tenderloin

From James Clark, chef at Croce's Restaurant and Jazz Bar, San Diego



The delicious pork is just there as a vehicle for the fantastic balsamic goat cheese glaze/sauce.

WHITE BALSAMIC MARINADE:

1/2 cup white balsamic vinegar

1 cup olive oil

1 tablespoon minced garlic

1 tablespoon fresh parsley, minced

1 tablespoon fresh basil, minced

1 tablespoon fresh oregano, minced

Kosher salt and freshly ground black pepper

2 pounds pork tenderloin (about 1 pound each), trimmed of fat and silverskin

GOAT CHEESE BALSAMIC GLAZE:

1 cup balsamic vinegar

1/4 cup sugar

1/4 cup goat cheese, soft, Chevre type

1 tablespoon fresh thyme, minced

VEGETABLES:

1 pound fresh asparagus, trimmed of root ends (if they are very large, par-boil them for 2-3 minutes and finish them on the grill)

12 whole cipollini onions, peeled, left whole

Servings: 6

1. Combine all the ingredients in a freezer-weight Ziploc bag and add the pork tenderloin. Seal, squish it around, turn it over and refrigerate for 2-3 hours (do not leave this overnight). Remove meat from marinade and pat dry with paper towels.

2. **GLAZE:** Combine the balsamic vinegar and sugar in a medium sized saucepan. Bring to a boil and simmer the sauce until it has reduced by half. Add the crumbled goat cheese and fresh thyme. Keep warm on very, very low heat until ready to serve.

3. **GRILL and BAKE:** Preheat a convection oven (if you have that option) to 350° and heat an outdoor grill to medium-high. Season the pork and vegetables with salt and pepper. Cook the pork tenderloin first, until you have grill marks on all sides then remove to the oven and cook until it reaches an internal temp of 125° to 135° (medium-rare at the low temp, toward medium at the higher temp). Remove and allow to rest for 5 minutes, loosely covered with foil. Meanwhile, grill the vegetables. The onions will take longer, but grill them until they are blackened (about 15 minutes). Slice the meat and serve with the balsamic goat cheese glaze drizzled over the pork. Place vegetables on the side.

Per Serving (excluding unknown items): 600 Calories; 43g Fat (64.1% calories from fat); 35g Protein; 19g Carbohydrate; 2g Dietary Fiber; 103mg Cholesterol; 225mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 7 1/2 Fat; 1/2 Other Carbohydrates.

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