



## GRILLED PORK TENDERLOIN, DRIED CHERRIES & SPRING ONION RELISH WITH CRISPY POTATO, WATERCRESS AND PARMESAN SALAD

Enjoy with Hess Allomi Vineyard Cabernet Sauvignon

### Ingredients

2 lbs Pork Tenderloin, silver skin and fat removed  
1 Tbsp. Thyme, chopped fine

1 cup Spring onions, cut in  $\frac{1}{2}$  lengthwise, sliced  $\frac{1}{8}$ " thick  
 $\frac{1}{2}$  cup Dried Cherries, cut in  $\frac{1}{2}$  or slightly chopped  
4 bunches Watercress, cleaned & large stems removed  
3 ea. Kennebec potatoes, julienned, rinsed, dried  
1 Tbsp. Garlic, chopped fine                       $\frac{3}{4}$  cup Extra virgin olive oil  
 $\frac{1}{2}$  cup Chicken stock                                1 tsp. Mint, chopped  
1 Tbsp. Shallots, minced                          2 Tbsp. Dijon mustard  
 $\frac{1}{4}$ cup Red wine vinegar                           $\frac{1}{4}$  cup Shaved Parmesan cheese  
As Needed Oil to deep fry in                      As Needed Salt and pepper  
As Needed - Lemon juice

### Method

1. Season the tenderloin with salt and pepper. Let sit for 15 minutes. In a medium bowl, combine thyme, garlic, and 2 tablespoons olive oil. Add pork and toss well to coat. Set aside for 1 hour.
2. Sweat the spring onions in 2 tablespoons olive oil over low heat. Add the cherries and chicken stock and bring to a simmer. Simmer until cherries have absorbed almost all the liquid. Stir in the mint. Season with salt, pepper and lemon juice.
3. Preheat 2" of vegetable or canola oil in a deep pot to 300°F. Add the dried potatoes and fry until golden brown and crisp. Drain well on paper towels. Season with salt and pepper while hot. Set aside.
4. In a small bowl, place the shallots, vinegar and a pinch of salt. Set aside for 5 minutes. Mix in the mustard, then slowly whisk in the remaining  $\frac{1}{2}$  cup of olive oil. Season with salt and pepper. Set aside.
5. Grill pork tenderloin until golden brown on all sides. Cook to an internal temperature of 140°F. Let rest for 10 minutes in a warm spot. Place the watercress and potatoes in a bowl. Add some of the red wine vinaigrette. Toss well and add the Parmesan cheese, just to mix.
7. Place the watercress salad slightly off center on a plate. Slice the pork on a bias. Place 4 – 5 slices against the salad. Top with 1 Tbsp. of the cherry relish. Drizzle some of the remaining vinaigrette around the plate. Yield: 8 Portions

Recipe Created By Hess Executive Chef Chad Hendrickson

