



Taste and Savor

1 Quick Recipe:

Red Pepper Jelly Pork Tenderloin

1 Cup Chopped, Seeded Tomato
 ¼ Cup Finely Chopped Red Onion
 ½ Cup EACH Finely Chopped Red and Green Peppers
 1 Jalapeno Pepper, Chopped
 2 Cloves Garlic, minced or grated
 1 (2-pack) Pork Tenderloin
 2 TB Dark Brown Sugar
 1 Tsp Unsweetened Cocoa Powder
 1 Tsp Sea Salt
 1 Tsp Ground Chipotle Pepper
 4 TB Extra Virgin Olive Oil, divided
 Sea Salt and Black Pepper
 1 6 - 8 OZ Jar Pepper Jelly
 12 Pack Slider Buns (optional)

Step One Sauté the tomatoes, red onions, peppers, jalapeno together in a pan with 1 TB of oil. Sprinkle with salt and pepper and stir in the garlic. Cook until fragrant.

Step Two While the filling is cooking, remove the pork from the package pat dry with paper towels, and cut in half horizontally - stop with about ½ inch to go. Open the meat flat and place a piece of plastic wrap on top. With a meat mallet or a skillet, gently pound the meat until flat. Spread the cooked mixture out on the pork.

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



Roll and tie with kitchen twine.

Step Three In a small bowl; mix the sugar, cocoa, salt, chipotle and 2 TB of the oil together. Coat the outside of the rolls with the mixture.

Step Four Heat the last TB of oil in a large cast iron skillet over medium high heat. Brown the pork in on all sides. Place in a 350F oven 'til cooked through - when an instant read thermometer registers 145F. Remove from the oven and remove the rolls from the skillet.

Step Five Spoon the jelly into the skillet and warm until the jelly melts. Scrape up any brown bits in the pan to add flavor to the jelly.

Step Six After the pork has rested for at least 10 minutes, place skewers about every 1" though the pork,

then carefully cut the twine and slice the rolls into 1" slices. For sliders, just slice and place on the bottom of a slider bun. Drizzle the warmed jelly over the skewers or buns.

2 Kitchen Scoop

My favorite pepper jelly comes from [The Passionate Preserver](#) It has less sugar, resulting in lots more flavor!

3 Clever Idea

We're using the zip of jalapenos in two places in this recipe - as a fresh chile in the filling and as ground chipotle powder as part of the rub that you'll use to flavor the outside of the pork. Yes! Chipotles are dried jalapenos that have been smoked, resulting in their savory smoky flavor.

4 Cheers!**Crios Malbec**

Argentina
 Around \$16.00

Dad's gonna love this wine with the slightly-spicy-but-not hot pork tenderloin! One of Argentina's most famous winemakers created the Crios label featuring the two hands of her children. Her wine legacy has come full circle - Susanna Balboa has now turned the reins over to her son, who is sustaining her legacy of bright peppery, red-cherry tasting luscious Malbec.