

Soy & Cider Brined Pork Loin with Ginger Sweet Potatoes



Recipe by: Russell Lichtenthal, Director of Sales & Hospitality

SERVES 5-6 PEOPLE

“If this dish isn’t AUTUMNAL, I am not quite sure what is. For heaven’s sake, the side dish is the color ORANGE! Easy to prepare, pleasing to the eyes and full of holiday season character, this pairing will wow your guests! This dish, although “meat and potatoes”, doesn’t require a very big and tannic wine. The pairing I feel suits this wine best is our 2019 Cuvée Constantin Pinot Noir which presents spice, blood orange, cranberry, and forest floor. The tannins are soft, but still boast a grip. This recipe pairing is savory, sweet, spiced.... as glorious as that pumpkin spiced chai latte you wait all year for. Pro tip, brining the pork overnight is THE key to success here.” - Russell Lichtenthal

Recommended Wine Pairing:

Cuvée Constantin Pinot Noir

Brine Ingredients:

- 2 cups apple cider
- 1/2 cup soy sauce
- 1 tablespoon kosher salt
- 1 tbsp peppercorn
- 1/4 cup water
- One 2-pound pork tenderloin

Ginger Sweet Potatoes Ingredients:

- 1.5 cups heavy cream
- 2 tbsp minced, fresh ginger
- 4 sweet potatoes, peeled and quartered
- 6 cloves garlic
- 3 tbsp butter
- Salt and pepper



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Directions:

Step 1: Combine all ingredients for the brine in a ziplock bag and marinate pork overnight, or at least 4 hours.

Step 2: Remove from brine, pat dry. Sear the pork loin in an oven safe heavy bottomed pan on all sides. Then place in a 350* oven for about 10 minutes or until the internal temp reaches 150*.

Step 3: While the pork is in the oven, prepare the sweet potatoes... Place cream and ginger for the sweet potatoes in a saucepan over low heat. Reduce to one cup.

Step 4: In another pot, place sweet potato and garlic and cover with water. Simmer for roughly 20 minutes, or until potatoes are tender.

Step 5: Drain the water off and place potatoes in a food processor and purée, adding the cream and butter. Season with salt and pepper.

Step 6: Once the pork is done, let rest on counter, covered, for 10 minutes. Slice into one inch medallions next to ginger sweet potatoes and sauteed greens of your choice (I enjoy baby bok choy sauteed with a little garlic and a dash of sesame oil).

