

Cretan-style Pork Tenderloin

Ingredients

1 ½ teaspoon kosher or sea salt
½ teaspoon coarsely ground cracked black pepper
1 teaspoon coriander
1 tablespoon fresh thyme
½ teaspoon allspice
1 tablespoon extra virgin olive oil
2 12-16 ounce pork tenderloins
2 cloves garlic, finely chopped
½ cup dry white wine
¼ cup freshly squeezed lemon juice
¼ cup honey
1/4 cup currants (if not available, use golden raisins)
¼ cup sun-dried tomatoes, diced (not packed in oil)
¼ cup toasted walnuts, in chunks
extra virgin olive oil for searing pork

DIRECTIONS

Mix a paste of the salt, pepper, coriander, thyme, allspice and olive oil. Rub on pork tenderloin and let sit for one hour.

Preheat oven to 450 degrees. In a large sauté pan with an oven-ready handle, sear tenderloins on all sides in a few tablespoons of extra virgin olive oil until browned; place entire pan in oven for about 15 minutes, or until internal temperature reaches 140 degrees.

Remove pan from oven and move tenderloins from pan to a platter, and “tent” them with aluminum foil and let rest. In sauté pan, add wine, lemon juice and honey, and deglaze. Let reduce for about five minutes on a simmer.

Add currants, tomatoes, and toasted nuts to the deglazed mixture. Turn sauce down to warm. Take pork tenderloins to a cutting board and slice into half-inch medallions. Fan on platter and top with sauce. Serve with sautéed greens. I love using any greens available, tossing them in a pan with a clove of sliced garlic, red pepper flakes, salt and pepper, and a squeeze of lemon juice to keep it Greek. Serve also with Potato Gratin.

Tip: To change the flavor of this recipe, replace fruit with chopped figs.

Potato Gratin

INGREDIENTS

9x9 or 8x8 baking pan
Extra virgin olive oil
1 small white onion, thinly shaved on a mandoline
3-4 Yukon gold potatoes shaved on a mandoline
3 tablespoons fresh thyme
1 cup Kasseri cheese, a semi-hard sheep’s mild with mild, tangy flavor
Sea salt and freshly ground black pepper to taste
3 cloves finely chopped garlic
1/4 cup diced roasted peppers
4-6 tablespoons breadcrumbs, separated in half

1/4 teaspoon nutmeg

1/2 cup heavy cream

Preheat oven to 375 degrees. Rub the bottom of your baking dish with olive oil and sprinkle half of your bread breadcrumbs on the bottom and layer potatoes across bottom so that they cover breadcrumbs. Then sprinkle with thyme, garlic, onion, roasted peppers, salt and pepper; finish with cheese. Repeat process with potato layer, then the rest. Continue layering until it is one-inch thick. End with a topping of cheese nutmeg, and half of the breadcrumbs. Bake for one hour or until cheese and breadcrumbs have are golden and bubbly. Tip: A fork or knife should easily pierce through your potatoes, to the bottom.