

COOPER.GARROD

Estate Vineyards

22645 Garrod Road

Saratoga, CA 95070

Tel: 408.867.7116

Fax: 408.867.4426

www.cgv.com

Pomegranate Pork Tenderloin

½ tsp. cinnamon

¾ tsp. ground coriander

¾ tsp. ground cumin

¼ tsp. salt and pepper

1 pork tenderloin

1 Tbsp. olive oil

1 shallot, minced

1 c. pomegranate juice

¾ tsp. cornstarch

1 Tbsp. water

1 tsp. Balsamic vinegar

1 Tbsp. unsalted butter

Preheat oven to 375 degrees. Mix cinnamon, coriander, cumin, salt and pepper; rub onto trimmed and dried tenderloin. Heat olive oil stovetop in an oven-ready skillet; brown tenderloin on all sides. Add minced shallot around tenderloin before roasting in oven 15 minutes. Remove tenderloin from pan; tent with foil. Stovetop, deglaze pan with pomegranate juice and reduce to 2/3 cup liquid. Mix cornstarch and water; whisk into pan sauce. Remove from heat when thickened slightly, whisking in Balsamic vinegar and butter to finish. Slice tenderloin and serve with sauce.

Accompany with Cooper-Garrod Cabernet Franc