



July 2018

Fig Caprese Salad

Wine Pairing: 2017 De Chansac Cinsault rosé, Vin de Pays d'Oc, France

Serves 4 Starter Portions

Ingredients:

- 8 ounces buffalo mozzarella or fresh mozzarella
- 8 ounces ripe fresh figs, cut into quarters
- Torn basil leaves (for serving)
- Coarsely ground black pepper
- Flaky sea salt
- Olive oil (for drizzling)



Directions:

Tear mozzarella into medium pieces and arrange on a platter. Tuck figs around cheese and scatter basil over top. Season with pepper and lots of salt. Drizzle generously with oil.

Recipe By: Adam Rapoport, *Bon Appétit*, August 2017



July 2018

Citrus-Grilled Pork Tenderloin

Wine Pairing: 2017 Yves Leccia Patrimonio 'E Croce' rosé, Corsica, France

Serves 6 to 8 Entrée Portions

- Zest of 1 orange
- 1/2 cup (4 fl. oz./125 ml) fresh orange juice
- 2 Tbs. fresh lemon juice
- 1/4 cup (2 fl. oz./60 ml) olive oil
- 1 Tbs. fennel seeds
- 1 Tbs. minced garlic
- 1 1/2 tsp. chopped fresh rosemary, plus sprigs for garnish
- 1/4 tsp. red pepper flakes
- 1 Tbs. Dijon mustard
- 1 Tbs. kosher salt
- 1/4 tsp. freshly ground black pepper
- 2 pork tenderloins, each 1 to 1 1/4 lb. (500 to 625 g)
- 1 orange, sliced

Directions:

In a bowl, whisk together the orange zest, orange juice, lemon juice, olive oil, fennel seeds, garlic, chopped rosemary, red pepper flakes, mustard, salt and black pepper. Pour the marinade into a large resealable plastic bag. Add the pork tenderloins, seal the bag and refrigerate for 2 hours. Remove the pork from the marinade; discard the marinade.

Preheat a cast-iron grill pan over medium-high heat until hot, about 5 minutes. Place the pork on the grill pan and cook, turning occasionally, until nicely grill-marked and an instant-read thermometer inserted into the center of the meat registers 140°F (60°C), 25 to 30 minutes. Transfer the pork to a cutting board, cover loosely with aluminum foil and let rest for 10 minutes. Meanwhile, place the orange slices on the grill pan and cook, turning once, until nicely grill-marked, 1 to 2 minutes per side. Cut the pork into slices and arrange on a warmed platter. Garnish with the orange slices and rosemary sprigs and serve immediately.

Recipe By: *Epicurious, September 2015*