

Goldeneye

ANDERSON VALLEY

Grilled Tenderloin of Pork with White Truffle Oil, Shiitake Mushrooms & California Blue Cheese Cream Sauce

Serves four

For the marinade:

2 lb. pork tenderloin, visible fat and silver skin removed
2 T white truffle oil
1/4 C raspberry vinegar
2 T soy sauce
1 T garlic, minced
1 T shallots, minced
Salt and pepper, to taste

For the sauce:

4 T unsalted butter
12 Shiitake mushrooms (or a mix of wild mushrooms), sliced
1 T garlic, minced
1 T shallots, minced
1/4 C seasoned rice wine vinegar
1/4 C veal stock (low sodium beef stock may be substituted)
1/4 C heavy cream
4 oz. Point Reyes Original Blue Cheese (or other creamy blue cheese)
Salt and pepper, to taste



Directions:

In a bowl, combine the truffle oil, raspberry vinegar, soy sauce, garlic, shallots, salt and pepper. Place pork tenderloin in a shallow pan, pour the marinade over, and turn to coat. Allow to stand for 30 minutes, covered, at room temperature, or up to four hours in the refrigerator (bring to room temperature before proceeding).

Preheat the grill to medium. Remove pork from marinade and place on grill. Grill, turning frequently, until tenderloin reaches an internal temperature of 145 degrees. Remove from grill, cover loosely with foil, and allow to rest while preparing the sauce.

In large sauté pan over medium-high heat, melt the butter until foaming subsides. Add the Shiitake mushrooms, garlic and shallots and sauté for two minutes. Add the rice wine vinegar and reduce until almost dry. Add the veal stock, heavy cream and blue cheese and reduce to a sauce-like consistency. Adjust seasoning with salt and pepper. Set aside and keep warm.

Thinly slice the pork and spoon the sauce over the top.

Serve with baked, roasted or mashed potatoes.

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