



CANNA'S FEAST



 **SEPTEMBER 2015 CELLAR CLUB** 

ROAST PORKLOIN WITH GRAVENSTEIN APPLE CRANBERRY COMPOTE

PAIRED WITH 2013 JOIE DE VIVRE, YIELD: 4 PORTIONS

INGREDIENTS:

2 - 2½ POUNDS CENTER-CUT BONELESS PORKLOIN
KOSHER SALT
FRESHLY GROUND PEPPER

METHOD:

1. Preheat the oven to 375°F.
2. Season the exterior of the Porkloin well with salt and pepper.
3. Roast in preheated oven for approximately 35-40 minutes and internal temperature is 135°F.
4. Remove Porkloin from the oven and allow roast to rest 10-12 minutes before slicing.
5. Serve with Gravenstein Apple Cranberry Compote (see recipe below).

GRAVENSTEIN APPLE CRANBERRY COMPOTE

YIELD: 2 CUPS

INGREDIENTS:

2 CUPS GRAVENSTEIN OR OTHER COOKING
APPLE, PEELED AND CHOPPED
½ CUP DRIED CRANBERRIES
¼ CUP WATER
½ CUP ONION, DICED
¼ CUP CIDER VINEGAR
⅓ CUP LIGHT BROWN SUGAR
1 TBSP. ORANGE ZEST
1 TBSP. FRESHLY GRATED GINGER
1 TSP. GROUND CINNAMON
1 PINCH GROUND CLOVE

METHOD:

1. Place all ingredients into a medium saucepan and bring to a boil.
2. Immediately reduce to a low simmer.
3. Cover and cook for 10 minutes.
4. Uncover and cook for 10 minutes more, to reduce any remaining liquid.
5. Refrigerate up to 2 weeks.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio winecountrycookingstudio.com

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