

DRY BRINED ROAST PORK LOIN WITH SAVORY APPLE COMPOTE

PAIRED WITH 2017 PRIMITIVO NORTHRIDGE | YIELDS 6 SERVINGS

DRY BRINE INGREDIENTS

- 1 Pork Loin, 5-7 lbs
- 1 to 1½ tbsp Kosher Salt
(use 1 tbsp of salt per 5 pounds of meat)
- 1 tsp Freshly Ground Pepper
- ¼ cup Fresh Rosemary, crushed
(separated)

METHOD

1. For the dry brine, combine the salt, pepper and rosemary in a small bowl.
2. Pat the pork loin dry with paper towels and rub the dry brine all over the pork loin (for ease in handling, the pork loin can be cut in ½).
3. Place the seasoned pork loin in a non-reactive container (glass or stainless steel) or a Ziplock bag and refrigerate for at least 8 hours or up to 3 days.
4. To roast the pork loin, pre-heat the oven to 350° F.
5. Remove the pork from the bag or container and place on a roasting rack over a sheet tray.
6. Place pork in oven and roast until the internal temperature is 135° F. Remove from oven and tent with foil and rest for at least 20 minutes before slicing to allow for carry over cooking to occur. The internal pork temperature will rise as it rests and the result will be tender and juicy.
7. While the pork is roasting, prepare the sauce by melting the butter in a medium saucepan. Add the onion and cook until translucent but not brown.
8. Add the apples, ginger, sage, rosemary, vinegar, sugar, salt and pepper and stir to combine.
9. Reduce the heat to low and cover. Allow the sauce to cook, stirring occasionally.
10. After the apples are soft and the sauce smells fragrant, taste the sauce for seasoning. If the sauce is too thick, add some water, vegetable stock or apple juice.
11. To serve, slice the (rested) pork and serve with the sauce.

APPLE COMPOTE INGREDIENTS

- 1 tbsp Butter
- ½ Sweet Onion, minced
- 2 Garlic Cloves, minced
- 4 Apples, Gala, Gravenstein or other firm, sweet variety, diced
- 1 ½ tbsp Crystallized Ginger, minced
- 1 tsp Fresh Sage, minced
- 2 tsp Fresh Rosemary, minced
- 2 tbsp Cider Vinegar
- 2 tbsp Sugar
- 2-3 pinches Kosher Salt
- ½ tsp Freshly Ground Pepper