

## Cinnamon Coffee Rubbed Pork Loin with Black Bean Mole Sauce, Grilled Corn Polenta and Green Bean Ragout



Rose Packing Company

Rose Product used: Pork Loin, Bacon, Smoked Pork Shoulder Butt

### Ingredients Black Bean Mole Sauce:

6 oz. cooked canned black beans  
2 tbs vegetable oil  
1 tbs chopped garlic  
1 tbs chopped Rose Smoked Pork Butt  
¼ cup each diced onions, ancho chili pepper, celery, carrots and vine ripened tomatoes  
2 cup chicken stock  
1 tsp each ground cinnamon, cumin, coriander and crushed red pepper flakes  
4 tbs bittersweet chocolate  
Kosher salt to taste  
Cracked black pepper to taste

### To make the Mole Sauce:

Heat sauce pan on medium heat for 3 minutes. Add oil, onions, garlic, chopped smoked pork butt, celery, carrots, vine ripened tomatoes and all spices. Sweat for 10 minutes. Deglaze with chicken stock and add the chocolate. Bring to a boil and then reduce to a simmer. Cook for 10 minutes. Remove from heat and place into a blender. Puree until smooth then strain through fine meshed strainer. Reserve warm when ready to use immediately or cool down and reserve until later date.

### Ingredients for Grilled Corn Polenta:

2 ears of corn, grilled, shucked and kernels cut off  
1 cup chicken stock  
1 cup heavy cream  
¼ cup butter  
1-½ cup fine corn meal  
2 tbs goat cheese  
1 tbs fresh chopped parsley  
Kosher salt to taste  
Cracked black pepper to taste

### To make the polenta:

Place chicken stock and butter into a pot and bring to a boil. Season lightly with salt. Whisk in the corn meal, then the heavy cream. Reduce heat and cook until creamy silky texture (if mixture is a little thin, you can add more corn meal, if mixture is a little thick, you can add a little more cream or stock to thin out to desired texture.) Fold in the corn and goat cheese. Mix well. Season to taste with kosher salt and pepper.

### Ingredients for the Cinnamon Coffee Rub:

2 tsp ground cinnamon  
1 tsp each coriander, cumin, coffee, dried thyme, dried parsley, brown sugar and kosher salt.  
½ tsp. crushed red pepper flakes

Mix all ingredients together well.

## Cinnamon Coffee Rubbed Pork Loin...(con't)



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### Ingredients for the Pork Tenderloin:

2 lbs. Rose Pork loin, cleaned and cut into 4 pieces about 8 oz. each  
2-3 tbs cinnamon coffee rub  
¼ cup vegetable oil  
Salt and pepper to taste

### To make the tenderloin:

Combine all ingredients and marinate for 1 hour. Pre-heat sauté pan on medium heat. Place pork loins in pan and brown on all sides quickly over high heat. Once brown, place pan into oven and roast until internal temperature of 160° F. (about 20 minutes per pound.) Allow to rest for 5 minutes.

### Ingredients for Green Bean and Bacon Ragout:

1 cup green Beans cut into 2" long pieces, blanched  
¼ cup chopped bacon  
¼ cup onion sliced  
1 tsp minced garlic  
Pinch of crushed red pepper flakes  
2 tbs maple syrup  
2 tsp chopped thyme  
Cracked black pepper to taste

### To make the Ragout:

Heat up sauté pan on medium high heat. Add chopped bacon and render off fat. Add the onions and cook till caramelized then add garlic. Add the crushed red pepper, thyme and maple syrup. Fold in the green beans. Finish with cracked black pepper to taste.

### To assemble the dish:

Place ¼ cup of Mole sauce in the center of a 12" Plate and spread. Place a ¼ cup of Polenta in the center of the plate. Place Pork Tenderloin on top of Polenta. Top with Green Bean ragout. Garnish plate with fresh italian parsley leaves, fresh thyme or a fresh rosemary sprig.

