

Citrus Brined Grilled Pork Loin with Sautéed Radicchio, Capers and Kalamatta Olives



Rose Packing Company

Rose Product used: Pork Loin

Ingredients:

2 lbs Rose Pork Loin cut into 8 each
(4) oz medallions
1 cup orange juice
2 limes, juiced
1 tbs lemon zest
1 cup sugar
2 tbs salt
1 cup pancetta or Rose Thick Sliced Bacon
small diced, about 4 slices
¼ cup green onions, sliced
4 cups chopped radicchio, about 1 head
¼ cup capers
¼ cup kalamatta olives, pitted & quartered
¼ cup Chianti wine
1 tsp brown sugar
½ cup basil leaves coarsely chopped
¼ cup roasted garlic cloves-about 5 cloves:
drizzle with olive oil, wrap in foil,
and bake at 350°F 30 minutes
Kosher salt and cracked black pepper to taste

To make:

Combine orange juice, lime juice, lemon zest, sugar and salt. Mix well. Add pork loin and marinate for 30 minutes. Remove and drizzle with olive oil. Place onto pre-heated grill and cook until desired temperature. *Note: Pork Loin will caramelize well due to the sugars that in the marinade. Heat a sauté skillet over medium heat. Add pancetta or bacon and brown. Drain excess oil or fat. Add radicchio and lightly brown. Deglaze with Chianti wine. Add green onions, capers, kalamatta olives, roasted garlic cloves, brown sugar and mix together well. Season to taste.

Optional: garnish with hearts of frisee, shaved pecorino cheese and a drizzle of olive oil.

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Recipe by Chef Kenny J. Gilbert