

Grilled Pork Tenderloin with Sorrel and Goat Cheese Spanikopita

Rose Product used: Pork Tenderloin

Ingredients:

Spanikopita:

½ cup blanched fresh sorrel*
¼ cup (1 oz.) crumbled goat cheese
6 cloves garlic, minced
¼ cup clarified butter
3 each phyllo sheets, thawed if frozen

Salad Dressing:

¼ cup ground toasted almonds
¼ cup almond oil
¼ cup fresh orange juice
2 tbs olive oil
1 tsp ground cumin
3 tbs rice vinegar
1 tsp coarse salt
¼ tsp cracked black pepper

Salad:

1 lb. pork tenderloin, grilled* and sliced
½ cup sliced green onions
3 tbs chopped fresh parsley
4 ounces (about 8 whole) dried apricots, julienned
1 tsp coarse salt
1 tsp ground cumin



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1/8 tsp crushed red pepper flakes
3 tbs honey
2 oranges, juiced

To make:

Heat oven to 350°F. To make spanakopita, combine wilted sorrel, goat cheese and garlic and mix well. Set aside. Brush one sheet of phyllo with clarified butter. Place another sheet on top; brush with butter and repeat with last sheet of pastry. Cut phyllo stack in half and then in half again. Place about one tablespoon of cheese mixture on the end of each strip of stacked phyllo. Fold dough over filling, corner to corner, creating a triangle shape. Place filled pastry onto a baking sheet. Bake about 15 minutes or until golden brown.

Meanwhile, make salad dressing by whisking all ingredients together until well blended. Arrange sliced pork in shallow dish; season with remaining salad ingredients. Let stand until ready to serve.

*To blanch greens, quickly dip leaves into boiling water until wilted. Drain well. A combination of fresh spinach and dandelion greens may be substituted for sorrel leaves.

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*To prepare the pork tenderloin, season with salt and pepper, place on a preheated grill and cook until pork reaches an internal temperature of 165°F. Let the tenderloin rest 5 to 10 minutes then slice to desired thickness.



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Recipe by Chef Kenny J. Gilbert