

Grilled Pork Tenderloin with Lentils, Bacon and Red Wine Vinaigrette

Rose Product used: Pork Tenderloin, Bacon

Olive Oil

1 small yellow onion - peeled and diced

1 carrot - peeled and diced

1 celery rib - cleaned and diced

1 small fennel bulb - cleaned and diced

1 cup brown lentils

2 1/2 cups water

Salt

Fresh ground black pepper

5 slices Rose Bacon cut into bite sized pieces

2 cups red wine (Cabernet or Merlot)

3 tbs good red wine vinegar

2 lbs (approximate) Rose Pork Tenderloin

Prepare the Lentils:

In a medium skillet heat a couple table-



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spoons oil over medium heat and saute the onion and carrot for a minute. Add the celery and fennel. Sauté gently for 4 more minutes until onion is soft. Add the lentils and stir well. Add the water, 1 tsp of salt and several grinds of black pepper. Mix well and bring to a boil. Reduce heat and simmer partially covered for about 40 minutes or until lentils are tender and liquid is absorbed. Remove from heat but keep warm While the lentils are simmering, cook the bacon till crisp, drain and set aside.

PreHeat the grill. Season the tenderloin with a generous amount of salt & pepper. Grill over indirect medium heat for about

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15 minutes until an instant read meat thermometer reads 145° when pierced into center of meat.

While the meat is on the grill, in a non-reactive saucepan, reduce the wine to about 1/2 cup. Whisk in about 6 tbsp Olive oil and the red wine vinegar. Add the bacon, stir and then pour the mixture over the lentils. Mix well.

Let the meat stand covered with aluminum foil for 5 minutes after removing from grill. Slice. Put a nice portion of the lentils on a plate and top with sliced pork.



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