

SAN JOAQUIN
WINE COMPANY INC.

**PORK TENDERLOIN WITH ZINFANDEL REDUCTION SAUCE
SERVED OVER RATATOULLE**

MEAT

2 LBS PORK TENDERLOINS
1 TBSP OLIVE OIL
SALT AND PEPPER

RATATOULLE

2 ZUCCHINI- DICED
2 YELLOW SQUASH- DICED
1 CUP MUSHROOMS- DICED
1 CUP CHERRY TOMATOES-HALVED
SALT AND PEPPER TO TASTE
SAUTE ALL INGREDIENTS IN OLIVE OIL

MOODY PRESS ZINFANDEL SAUCE

2 CUPS MOODY PRESS ZINFANDEL
2 CUPS BEEF STOCK
3 TBSP WHOLE BUTTER

BOIL ZINFANDEL AND REDUCE TO ½ CUP. ADD BEEF STOCK AND REDUCE BY HALF. WHIP IN 3 TBSP WHOLE BUTTER. SEASON WITH SALT AND PEPPER. REMOVE FROM HEAT.

RUB SALT, PEPPER AND OIL ON PORK TENDERLOINS. GRILL FOR APPROX 15 MINUTES, TURNING FREQUENTLY TO BROWN ALL SIDES. DO NOT OVERCOOK. PORK SHOULD REACH 140 DEGREES INTERNAL TEMPERATURE. REMOVE FROM FIRE AND COVER WITH ALUMINUM FOIL FOR 10 MINUTES. SLICE THINLY.

POUR THE JUICES FROM PORK INTO ZINFANDEL REDUCTION.

PLATE RATATOUILLE, THEN SLICED PORK, AND COVER WITH ZIN SAUCE.