



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Honey Marinated Pork with Gremolata –

2 12- to 14-ounce pork tenderloins, trimmed
1/3 cup of honey
4 garlic cloves, minced
1 tbl. orange juice
1 tsp. or more of kosher salt
1 tbl. olive oil
¼ cup dry white wine
1 tbl. finely grated orange peel
1 tbl. chopped fresh thyme
2 tsp. chopped fresh rosemary
2 tsp. chopped fresh sage.

1. Place pork in an 11x7x2-inch glass baking dish. Whisk honey, garlic and orange juice in small bowl. Pour over pork; turn to coat. Sprinkle pork with 1 tsp. salt and ½ tsp. pepper. Cover and chill at least 2 hours. Can be made 1 day ahead. Keep chilled.

2. Preheat oven to 375° Transfer pork to plate; reserve marinade. Heat oil in large ovenproof skillet over medium-high heat. Add pork to skillet. Brown on all sides, turning often, about 4 minutes. Transfer to oven; cook until instant-read thermometer inserted into center of pork registers 150°, 15 to 20 minutes. Transfer to cutting board; let rest 5 minutes. Reserve skillet.

3. Pour reserved marinade into same skillet; add wine. Boil gently until reduced to ½ cup, 3 to 4 minutes. Season with salt and pepper.

4. Mix orange peel, thyme, rosemary, and sage in small bowl for gremolata. Cut pork crosswise into 1/2 –inch-thick slices; transfer to a platter. Pour sauce over pork. Sprinkle with gremolata and serve.

Credit: Bon Appetit