



REGUSCI RANCH RECIPE

Smoked Pork Tenderloin with Cherry and Fig Compote



Smoked Pork Tenderloin



with cherry and fig compote. Best served with garlic mashed potatoes, romano beans, and crispy shallots.

Pair with Regusci Winery Estate Zinfandel.

Serves 8 | Ingredients

- 2 cups firmly packed light brown sugar
- ½ cup kosher salt
- 8 cups water
- 2 cinnamon sticks
- 1 tablespoon red pepper flakes
- 1 yellow or white onion, coarsely chopped
- 4 celery stalks, cut into 1-inch pieces
- 1 carrot, peeled and cut into 1-inch pieces
- 6 garlic cloves, crushed
- 2 bay leaves
- 2 (1 ¼ to 1 ½ pound) pork tenderloins, trimmed

Cherry & Fig Compote

- 1 cup reserved brine
- ½ cup butter, cut into pieces
- 1 medium white onion, diced
- 3 garlic cloves, thinly sliced
- 3 cups pitted fresh cherries
- 1 cinnamon stick
- 4 teaspoons ground cumin
- ¼ teaspoon chopped fresh thyme
- ¼ teaspoon freshly ground black pepper
- 1/16 teaspoon ground cloves
- 12 fresh figs, trimmed and quartered

Smoked Pork: Combine sugar, salt, water, cinnamon sticks, pepper flakes, onion, celery, carrot, garlic, and bay leaves, and bring to a boil. Then simmer for 20 - 25 minutes. Remove from heat and cool. Set aside 1 cup brine liquid for Cherry and Fig compote. Add pork to brine. Cover and refrigerate for 6 - 8 hours. Drain pork, discarding brine. Prepare smoker according to manufacturer's directions. Smoke pork at 225° for 1 ½ - 2 hours or until internal temperature of 145°. Transfer to cutting board, let rest for 5 mins. Slice pork for serving.

Cherry and Fig Compote: Pour remaining brine into a small saucepan over medium heat. Bring to a boil. Reduce heat and simmer for 8 minutes or until reduced to ½ cup. Set aside. Melt butter in a large skillet over medium heat. Add onion and garlic and cook for 4 - 5 minutes or until onions are translucent. Stir in cherries, cinnamon stick, cumin, thyme, pepper, and cloves. Cook for 2 - 4 minutes, or until cherries are tender, stirring frequently. Stir in brine reduction and cook for 1 minute. Add figs and cook for 2 minutes. Makes 3 ¾ cups.

Prepared by Estate Chef Angel Perez