



Pan Roasted Pork Tenderloins with Peanut Sauce Paired with Zina Hyde Cunningham 2005 Lake County Petite Sirah

Pair a fine wine, infused by mellow oak flavors of the barrel-ageing process with a tasty dish of nut-added elements and a phenomenal flavor enhancement is certain to take flight.

This Thai-inspired Pan Roasted Pork Tenderloin recipe made with Peanut Sauce and Zina Hyde Cunningham's Lake County Petite Sirah easily sets the scene for such a sensational supper.

Inviting a calm side to life in a laid-back, Lake County atmosphere, Zina Hyde Cunningham's charming, woody Petite Sirah, prized for its color and intensity is unparalleled when paired with the perfect meal.

Calling for a barbecue, great group of friends and a comforting hammock or two, this splendid and uncomplicated 2005 Petite Sirah exudes calming aromas of cedar, back country eucalyptus, anise and black licorice, with deep flavors of blackberry, boysenberry, black cherry, huckleberry and fig.

A multiple gold medal winner, this is a striking wine which best compliments foods with full, complex flavors. Four generations of the Zina Hyde Cunningham Family have farmed and grown grapes in and around the stunning terrain of the Anderson Valley, harmonizing produce such as walnuts, prunes, apples and pears with the art of making lasting and memorable wines with unique taste.

In the spirit of the 17-year-old pioneering, would-be gold miner, then blacksmith-turned rancher, Zina Hyde, bold flavors of the family's outstanding Lake County Petite Sirah beautifully compliment worldly, adventurous dishes such as this pan roasted pork.

In this recipe, the tender, slightly sweet pork adapts well to the tangy yet satisfying flavors from the peanut sauce.

ROASTED PORK TENDERLOINS WITH PEANUT SAUCE

(Serves 6)

- 3 small pork tenderloins, around 1½ pounds total
- 3 tablespoons of peanut butter
- 1 tablespoon of peanut oil
- 1 tablespoon brandy (optional)
- 2 teaspoons salt
- ½ teaspoon freshly ground pepper
- ¼ teaspoon ground ginger
- ¼ teaspoon grated nutmeg
- ½ teaspoon ground sage
- ½ cup red wine, ideally Petite Sirah
- 1 cup concentrated unsalted pork or chicken broth

Preheat oven to 400° F. Mix together the salt, pepper, ginger, nutmeg and sage. Evenly spread the mixture over a sheet of waxed paper. Dry and roll each of the pork tenderloins in the seasoning mixture.

In a large skillet, heat the oil and brown the pork for approximately 10 minutes. Place browned pork in a roasting pan (reserving fat in skillet) and roast in the oven for 20 to 25 minutes, or until just barely cooked through (when thickest part of the meat reaches 160° F or when it is slightly pink in the middle). Remove from oven, cover with foil and let stand for 10 minutes before serving. To make the sauce, pour off the fat from the skillet in which you browned the pork. Add wine and brandy. Boil mixture until it reduces in volume by about 50%, scraping up the brown parts left behind by the pork to dissolve. Add broth and bring back to a boil for two to three minutes, stirring in the peanut butter. Sauce should be just thick enough to coat the spoon. Strain sauce to make it very smooth and return it to the pan to reheat. Taste and adjust with seasoning.

Cut the pork into ¼ inch slices and add carving juices to the sauce for more flavors. Top the pork slices with a spoonful or two of the sauce and serve.

Zina Hyde Cunningham

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