

Pork Tenderloin with Blueberry Zinfandel Sauce

This dish - elegant, but quite simple to prepare - is a pleasure served on any holiday table. Our Scottsdale Zinfandel has developed a cult-classic following due to its unique blueberry characteristics (nicknamed "the blueberry vineyard" for the jammy notes it shows off); this wine has a lot going for it, including a penchant for pairing beautifully with food this time of year. The blueberry herb sauce is greatly enhanced with a little added wine - trust us when we say it's worth it!

Sauce Ingredients:

- 1 tbsp canola oil
- 1 small shallot, diced
- 2 ½ cups Zinfandel
- 1 ¼ cups of reduced-sodium chicken broth or vegetable stock
- 2 cups blueberries
- 3 sprigs fresh rosemary
- 1 sprig fresh sage
- 1 tbsp honey
- 4 tbsp unsalted butter, cut into pieces
- Kosher salt & freshly ground black pepper, to taste

Pork Ingredients:

- Pork tenderloin, uneven ends trimmed for another dish
- 10 thin slices of prosciutto
- 3 tbsp dijon mustard
- 2 tbsp freshly chopped rosemary (about 3 sprigs)
- 2 tbsp freshly chopped sage (about 1 bouquet)
- Kosher salt & freshly ground black pepper to taste
- Canola oil

Instructions:

Sauce: In a medium saucepan, add oil and sauté shallots, cooking to sweat them, about 4 mins. Add the next 6 ingredients. Boil over medium-high heat until reduced to a thick sauce, roughly 1 cup, for about 30 minutes. Discard herb sprigs (some leaves will remain in the mixture). Transfer sauce to a blender and puree until smooth. Move back to pan. Blend in butter cubes one at a time, then season with salt and pepper to taste. Sauce can be made one day ahead.

Pork: 4-24 hours prior to cooking: In a bowl, combine rosemary and sage. Lay down plastic wrap. Lay prosciutto on top of wrap and create a double layer with the prosciutto, about 5 slices each. Place the tenderloin on the prosciutto, salt and pepper the pork on all sides, slather with mustard, then sprinkle liberally with herbs. Wrap prosciutto around pork and then tightly with plastic wrap. Refrigerate for at least 4 hours or overnight to help keep the prosciutto in place while cooking. About half an hour prior to cooking, remove pork from refrigerator and let stand at room temperature.

Preheat oven to 350 degrees. Heat a frying pan with oil over medium heat. Brown the meat on all sides, turning carefully so as not to break the prosciutto. Move pork to a heavy roasting pan with a rack and roast until a thermometer inserted into center registers 140 degrees for light pink or to 145 degrees for no pink, about 20 to 30 minutes. Transfer to a cutting board and tent with foil to rest for 15 minutes. To serve: Warm sauce gently. Cut pork into one and a half inch thick slices. Arrange on plates and drizzle with warmed blueberry Zinfandel sauce. Serves 2-4

