

## Menu du Jour

Sunday, 21 March 2004

**Herb-Crusted Pork Roast  
with Gourmet Cranberry Sauce**

**Tarragon Carrots  
Crusty Potato Wedges**

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**Herb-Crusted Pork Roast  
with Cranberry Gourmet Sauce**

A traditional Sunday dinner favorite with a crusty Cajun rub served with a piquant cranberry sauce.



- 1 (3- to 3 1/2-pound) boneless pork roast
- 2 tablespoons Uncle Dave's Kickin' Horseradish mustard
- 1 tablespoon prepared yellow mustard
- 1/2 teaspoon dried grated orange peel
- 2 to 3 tablespoons Bellycheer<sup>®</sup> Blazin' Cajun rub, divided
- 1 teaspoon crushed rosemary
- 3 yellow onions, peeled and sliced
- 1 cup baby carrots, chopped

Combine mustards and orange peel in a small bowl. Using a pastry brush, spread mustards lightly over pork roast. Sprinkle 1 to 2 tablespoons Bellycheer<sup>®</sup> Blazin' Cajun rub and crushed rosemary over roast. Wrap with food film and refrigerate at least one hour or up to four hours.

Preheat oven to 425° F.

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Bring roast to room temperature (about 30 minutes) and sprinkle with remaining tablespoon of rub. Spread sliced onions and chopped carrots on bottom of lightly greased roasting pan. Put roast in roasting pan and cook for 30 minutes.

Reduce heat to 350° F. Continue roasting until roast reaches an internal temperature of 155° F., about 45 minutes. Remove from oven, keep warm and allow to rest 10 minutes before slicing. Serve with caramelized onions and carrots as garnish.

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### Gourmet Cranberry Sauce

The sweetness of the brown sugar and the tangy flavor of the Tennessee Gourmet™ sauce blend nicely with the tart cranberries to make a piquant sauce for roast pork or chicken.



1/2 cup water  
1/2 cup dark brown sugar, firmly packed  
6 ounces whole fresh or frozen cranberries  
1/2 teaspoon dried thyme  
Pinch kosher salt  
1/4 cup Tennessee Gourmet™ Silly Hot Apple & Spice sauce

Combine water, brown sugar, and cranberries in a medium saucepan. Cook over medium heat, stirring often, until cranberries burst. Add thyme, salt, and Tennessee Gourmet™ sauce. Continuing cooking for three minutes. Remove from heat and cool. Serve refrigerated or at room temperature.

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### Tarragon Carrots

2 cups baby carrots  
1 tablespoon unsalted butter  
1 tablespoon dried tarragon  
1 teaspoon kosher salt  
Kosher salt and cracked black pepper, to taste

In a medium saucepan, cover carrots with cold water; add 1 teaspoon kosher salt. Bring to a low boil, reduce heat and cook five to seven minutes or until carrots are barely tender.

Drain and return saucepan to stove top. When residual water has evaporated, add tarragon and butter. Cook, stirring often, until butter is melted. Season to taste with kosher salt and cracked black pepper.

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### Crusty Potato Wedges



3 medium Red Bliss potatoes  
1 medium yellow onion, peeled and sliced  
2 tablespoons Dijon mustard  
1 1/2 teaspoons hot Hungarian paprika  
1/2 teaspoon cumin  
1/2 teaspoon granulated garlic  
Kosher salt and cracked black pepper, to taste

Cut potatoes into wedges and hold in cold water if necessary. Preheat oven to 350° F.

Combine mustard, paprika, cumin, and garlic in a large mixing bowl. Mix well. Add drained potatoes and sliced onion. Toss until completely coated with the mustard mixture.

Spread potato wedges in a single layer in a lightly greased baking dish. Bake potatoes for 20 minutes, turning once. Continue baking another 10 to 15 minutes or until potatoes are tender.

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## Plate Presentation



Slice pork on bias into 3/8-inch slices. Plate with caramelized onions and carrots as garnish. Scoop tarragon carrots onto plate. Place roasted potatoes on plate. Serve with gourmet cranberry sauce and sour cream.