

Menu Du Jour

07 Jul 2004

Smoked Pork Tenderloin with maple-mustard sauce
Plank-Roasted Potatoes
Grilled Sweet Corn with garlic butter
Red Onion Marmalade



Smoked Pork Tenderloin

1 tablespoon ground allspice
1 tablespoon brown sugar
1 tablespoon granulated onion
1 1/2 teaspoons celery seed
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 teaspoon dried thyme
2 (14-ounce) pork tenderloins
2 teaspoons olive oil
2 cups apple wood chips
1 cup apple wood chips, soaked in water for 30 minutes

Basting Liquid (Mop)

1/3 of spice mixture (see below)
1 cup chicken stock
2 tablespoons Canola oil
1 tablespoon cider vinegar
2 tablespoons pure Vermont maple syrup

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Maple-Mustard Sauce

1/2 cup Dijon or Creole mustard
3 tablespoons pure Vermont maple syrup

Combine all of the spices into a bowl and mix well. Separate 1/3 of spice blend and reserve. Using a sharp boning knife, remove the silverskin from the tenderloins. Coat each tenderloin with one teaspoon of oil. Rub the remaining spices onto the pork tenderloins.

Place the tenderloins into a resealable food-grade bag and marinate, refrigerated, at least four hours. Remove the tenderloins from the refrigerator and bring to room temperature before smoking.

Prepare the grill for use as a smoker. Preheat the grill on high heat. With a fork, poke several holes into the bottom of a disposable aluminum pie plate. Squeeze the excess water from the wet chips and place them into the pie plate; add the dry chips and mix. Place the plate directly on top of the heat source – below the grill grate. (Alternatively, use a smoker tray to hold the chips.)

Place the tenderloins on the grill and sear, turning often, until their exterior is well charred, about three minutes per side. Reduce the heat under the chips to medium-low and turn the other burners off. Move the tenderloins over the burners that are off. Close the lid and smoke for 1 1/2 hours.

Prepare the mop. In a small saucepan, combine the reserved spice mixture with the other mop ingredients. Warm over low heat. Baste the tenderloins three times during the smoking process – after 30 minutes, after 50 minutes, and again after 75 minutes.

Prepare the Maple-Mustard Sauce. Combine ingredients in a small bowl. Cover and refrigerate until use. (Serve at room temperature.)

The tenderloins are ready when their internal temperature reaches 155° F. Remove from grill, cover the meat with foil and allow it to rest for 10 minutes before serving.

Plank-Roasted Potatoes

4 medium Red Bliss potatoes
2 tablespoons olive oil
2 cloves garlic, minced
1/2 teaspoon kosher salt
1/2 teaspoon cracked black peppercorns
2 Northern White Cedar planks, soaked in water at least two hours

Cut potatoes in half lengthwise. In large bowl, combine potatoes, oil, salt, pepper, and minced garlic; toss to coat.

Prepare grill for indirect cooking. Brush planks with olive oil and place on preheated grill. Heat planks until smoking and reduce the heat to medium. Flip planks over and place potatoes, cut side down, on charred side of the planks. Close cover and cook 20 minutes. Flip potatoes so cut side is up and continue cooking 25 to 30 minutes or until well-browned and fork-tender.

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Red Onion Marmalade

A number of years ago restaurant chefs adopted the term marmalade (traditionally a fruit preserve) and applied it to onion relishes.

1 tablespoon olive oil
3 medium Vidalia onions, sliced
1 medium red onion, sliced
3 tablespoons balsamic vinegar
1 tablespoon light brown sugar
1 teaspoon grated orange peel
1/3 cup orange juice
1/2 teaspoon cracked black pepper
1/2 teaspoon kosher salt

In large skillet, heat oil over low heat. Add onions and cook, stirring frequently, for 15 minutes or until soft. Stir in vinegar, brown sugar, orange zest, orange juice, and salt. Cook, stirring frequently, for 15 minutes.

***Chef's Note:** This may be prepared up to five days ahead and refrigerated. Serve chilled, at room temperature, or warmed.)*

Grilled Sweet Corn with garlic butter

4 ears sweet corn in their husks
6 tablespoons (3/4 stick) butter, softened
3 cloves roasted garlic, pressed
Coarse kosher salt and cracked black pepper

Set up the grill for direct grilling and preheat to high.

Husk the corn. Place the butter and roasted garlic in a mixing bowl and whisk until smooth.

Lightly brush each ear of corn with some garlic butter and arrange on the grill grate. Grill the corn until the kernels are browned all over, eight to 12 minutes, turning as needed and brushing with the remaining butter. Season with salt and pepper.

***Chef's note:** Grilled corn kernels make a wonderful addition to salsas, salads, and chowders.*

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Plate presentation

