

Holiday Pairings with Lodi Wine

MARINATED & SMOKED PAPRIKA GRILLED PORK TENDERLOIN

WITH PANCETTA ROASTED TOMATO AND RED PEPPER FENNEL RAGU

with m2 Wines Alicante Bouschet

four 2-pound pork tenderloins
1 cup extra virgin olive oil plus 3 Tablespoons
3 teaspoons smoked paprika
2 Tablespoons onion powder
1 teaspoon garlic powder
3 ounces balsamic vinegar
1 quart chicken or vegetable stock
sea salt & pepper to taste
2 pounds fresh pasta (linguinè, penne, or pappardelle)
Pecorino Romano cheese, shaved or grated

FOR THE RAGU:

1 pound pancetta
3 medium yellow onions, chopped
1 dozen pitted black olives, chopped
3 large red bell peppers, chopped
1 whole fresh fennel bulb, chopped
12-14 fresh or canned tomatoes, chopped & drained
salt & pepper to taste
12 leaves basil, chopped
2 bunches fresh Italian parsley, finely chopped

Remove excess fat (if any) from pork tenderloin. Rinse meat and pat dry. In microwave safe bowl, gently heat olive oil. To the olive oil, add paprika, onion powder, garlic powder, balsamic vinegar, and salt and pepper to taste. Mix until soft paste forms. Rub tenderloins with paste and place in shallow baking dish. Cover and chill for three hours or overnight.

In large skillet over medium-high heat, sauté pancetta until crispy. Remove from skillet and drain on paper towels. Add one tablespoon olive oil to skillet along with onions and olives. Sauté for approximately four minutes. Remove from skillet and set aside. In a large bowl, toss two tablespoons olive oil with tomatoes, red peppers, fennel, and salt and pepper to taste. Transfer to large baking sheet and roast at 375 degrees for approximately 30 minutes. In a large stock pot, add chicken stock with onion and olive mixture, tomatoes, red peppers, and fennel and simmer over low heat, about three hours. Remove stock pot from heat and add basil and parsley. Using a hand blender, blend ragu until slightly chunky. Once blended, add pancetta and stir to combine.

Remove tenderloins from refrigerator. In large skillet over medium-high heat, sear tenderloins on all sides (working in batches if necessary), approximately three to five minutes per side. Place tenderloins in large baking pans and bake at 375 degrees until internal temperature reaches 185 degrees. Remove meat from oven. Cover and let rest five to ten minutes before slicing at an angle. To serve, plate sliced tenderloin alongside cooked pasta. Top pasta with ragu, Pecorino Romano cheese, cracked pepper and a drizzle of warmed olive oil.

Serves 6-12



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