

Bavarian Style “Roast Pork”

2 pounds Porkloin with fat cover	1-tablespoon salt
1 pound Mirepoix- fine sliced	1 Bay leaf
5 cloves Garlic- fine slice	1 pint brown stock or demi-glace
1 teaspoon Caraway seeds	1 can light beer
½ teaspoon Black pepper- crushed	1 tablespoon tomato Paste

1. Rub dressed Porkloin with garlic, salt, pepper and caraway seeds.
2. Place in small roast-pan, fatside down.
3. Add ½ cup water to the pan, and roast the pork at 350* F for 10 minutes.
4. Baste frequently, and reduce heat if necessary. The roast pork should cook at medium temperature.
5. After 30 minutes- turn the meat to have fatty side up- and finish cooking approximately another 35-45 minutes.
6. Remove meat from pan- add mirepoix.
7. Carmelize residue- add tomato paste.
8. Deglaze with beer and stock-reduce.
9. Strain through cheesecloth- degrease.



Filet of Pork Wine Maker style

In honor of the Harvest Fair

Yields 2 servings

2 filets of pork 5 ounces each	¼ cup of white wine or chicken stock
1 tablespoon finely chopped shallots	oil and butter
1 cup of pork sauce, or veal sauce	¼ cup of grappa
Salt and fresh white pepper	1 tablespoon of raisins, and fresh grapes

Preheat oven to 400*

Heat the butter and oil in a hot pan. Season the meat and sear to proper color and cook in the oven for 5-7 minutes. Lift the meat out and place on a tray or a plate. Discard the fat, add the shallots and the dry white wine (or chicken stock) and reduce by 1/2. Flambé off the flame with the grappa. Reduce by ½ and add the 1-cup of pork sauce or veal sauce. While reducing add the raisins and grapes. Do not overcook. Otherwise the grapes will be mushy. Decorate bottom of plate with a poached grape leaf. Slice the filet of pork on an angle and fan around the grape leaf. Ladle the sauce around the filet and place conveniently the grapes and raisins so that you have a spectacular wine maker’s dish.



Pork Snitchel

Batter for pork:

2 whole eggs
 ½ cup of milk
 tablespoons of flour
 2 tablespoons of parmesan cheese
 salt and white pepper
 nutmeg to taste

Pork sauce:

1 teaspoon diced shallots
 oil
 1 tablespoon butter
 ¼ cup of white wine
 lemon juice
 1 cup brown sauce or demi-glace

1 pork filet
 salt and white pepper
 2
 flour to dredge

For Batter: In a mixing bowl, add milk and eggs with the spices and cheese. Taste the nutmeg. Let mixture sit in the refrigerator.

Cut pork filet into 4 to 5 pieces about 2 ounces each. Flatten them out with a mallet or meat hammer. Season with salt and white pepper and dredge in flour and shake off excess. Dip pork into batter and pan fry in a hot pan and turn over and drain oil. Bake in oven for 5-7 minutes until done but still moist. Remove from oven, add shallots with a touch of butter, lemon juice, white wine and the demi glaze. Reduce to proper consistency and nap the pork with this sauce. Serve with a Pedrocelli Pinot Noir

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