



Bottled with love, for the joy of living

**CACAO NIB & FENNEL ENCRUSTED PORK TENDERLOIN
PAIRED WITH
2019 ZINFANDEL, LOS CHAMIZAL VINEYARDS
MOON MOUNTAIN DISTRICT, SONOMA COUNTY**

INGREDIENTS

3 tbsp cacao nibs
2 tsp fennel seed
1 1/2 tbs light brown sugar
1 tsp cacao powder
1/8 tsp cayenne pepper
1 pinch cinnamon
2 tbsp coconut oil
1 package pork tenderloin

Dare to Pair!

Given the higher elevation this Zinfandel fruit is grown at, it has more structure than lower elevation Zinfandel, enabling it to pair well with medium-bodied proteins like pork. The chocolate, fennel and spice coating the encrusted pork really nod to the classic peppery and licorice notes commonly found in this varietal, helping to bring out more savory fruit flavors.

INSTRUCTIONS

Grind the cacao nibs and fennel seeds until coarse. Use a spice grinder, a coffee grinder, or a small food processor (or go old school with a mortar and pestle). Mix with brown sugar, cocoa powder, cinnamon, and cayenne pepper, and stir well.

Using your hands, rub the tenderloin all over with half of the coconut oil, 1 tbs. Rub the cacao nib mixture onto the meat, massaging it until well coated.

Let the pork sit with the rub for about an hour.

Pre-heat the oven to 400 degrees

In a large skillet with the rest of the coconut oil over medium-high heat, cook the tenderloin, rolling it to ensure even browning on all sides, 5 to 6 minutes.

Transfer to an oven-safe pan and cook for about 15 minutes. Pork tenderloin cooks quickly, so keep an eye on it. A hint of pink at the thickest part is perfect.

Slice about 1/2" to 3/4" thick, and serve over rice, or with polenta.