



## STONE'S THROW WINERY

### **Grilled Balsamic Pork Tenderloin**

Wines paired: Percentage Blends: 50/50 (50% Zinfandel/50% Primitivo),  
65/35 (65% Charbono/35% Napa Zinfandel)

When a busy day at Stone's Throw is underway, and there's no time to make lunch, quite often we'll start to prepare dinner instead. Why? Because prep time on this meal is 15 minutes at most. The balsamic marinade serves to tenderize to melt-in-your mouth pork.

Serves 4

2 pork tenderloins (1 to 1 1/2 lbs. each)  
1/2 cup balsamic vinegar  
1/2 cup extra virgin olive oil  
4 large sprigs *fresh* rosemary, bruised  
1 large sprig *fresh* thyme  
1 tsp. fresh coarse ground black pepper  
Pinch of chili powder (optional)  
2 glasses Stone's Throw wine (not optional!)

Cut each tenderloin into 1" round pieces and place in a zip-lock bag. Start drinking the glass of wine. Pour seasoning mixture over pork, seal bag and refrigerate for 2 to 6 hours. At dinner time, pre-heat charcoal (1<sup>st</sup> choice) or gas grill to medium heat. Place rounds on grill or baking rack over grill and cook. Brush with reserved marinade throughout. Keep drinking wine. Cook until your sample piece is just barely pink in the middle, turning only once during cooking. Remove from grill and allow meat to finish cooking on a baking rack for 1 minute. Total cooking time is approximately 6 minutes (3 each side). Keep drinking wine.

Serve with a 'rocket' (aka arugula) salad. Dress with olive oil, red wine vinegar, salt, pepper and a squeeze of lemon. Salute!