

SCHRAMSBERG

RECIPE

SUN DRIED BING CHERRIES SAUCE- SERVED OVER ROASTED CURED PORK TENDERLOIN

*Submitted by
Camp Schramsberg 2004 Alumni,
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PAIR WITH:
MIRABELLE BRUT
ROSÉ

INGREDIENTS

1 Pork Tenderloin - Cleaned
1 ½ cup brown sugar
½ cup sea salt
½ tsp crushed red chilies
½ tsp coriander
½ tsp rosemary
¼ tsp cinnamon

SUN DRIED BING CHERRIES SAUCE

1 cup heavy whipping cream
1/8 cup shallots, minced
½ cup Schramsberg Brut Rose
¾ cup sun dried Bing cherries,
chopped
1/8 cup lemon juice
¼ lb unsalted butter - cut into
small cubes
½ T. Salt
¼ T. white pepper
1/8 cup Blond Roux



PREPERATION

Pork Tenderloin

- Mix ingredients together and rub over entire tenderloin.
- Cover and refrigerate for 2+ hours.
- After curing, roast the pork in a 400F oven until medium.

Sun Dried Cherries Sauce

- In a large pot, cook shallots and cherries in Brut Rose until reduced by ¼.
- Add cream and bring to a boil.
- Reduce heat and add Blond Roux and whisk in thoroughly.
- Whisk in butter by piece until all is incorporated.
- Add lemon juice, salt and pepper.
- Keep warm until ready to serve over the cured tenderloin.

Presentation

- Once the tenderloin is finished in the oven, remove and slice.
- Plate and finish the dish by pouring the prepared sauce over the cured Pork Tenderloin.