

DAVIES

RECIPE

VINEYARDS

CHIPOTLE GRILLED PORK PORTERHOUSE WITH CHIPOTLE CORN AND CILANTRO ROSEMARY POTATOES

*Recipe Submitted by Martin Korson
Houston, TX*

PAIR WITH:

"RED CAP VINEYARD"
CABERNET SAUVIGNON



INGREDIENTS

PORK TENDERLOINS

Pork porterhouse steaks
Pork Rub
1 ½ Tbsp. Chipotle powder
½ Tbsp. Ancho powder
½ Tbsp. Cumin
½ Tbsp Coriander
½ Tsp. Cinnamon
½ Tsp. Garlic Powder
1 Tbsp. Kosher Salt
½ Tbsp. Ground Pepper

GRILLED CORN

2 Ears of Fresh Corn, in husks
2 Tbsp. Mayo
1 Tbsp Lemon Juice
1 Tbsp. Chipotle powder
½ Tsp. garlic powder
½ Tsp. salt
¼ Tsp. white pepper

FINGERLING POTATOES

½ Lb Fingerling potatoes sliced in
half the long ways
1 Tbsp. Chopped Fresh Rosemary
1 Tbsp. Chopped Fresh Cilantro
2 Tbsp Olive Oil
Salt and Pepper

PREPARATION

Pork Tenderloins

- If possible toast and grind whole cumin and coriander seeds.
- Rub the pork at least ½ hour or more up to one day ahead, bring to room temp.
- Grill over medium heat, preferably with mesquite wood, until medium.

Fresh Corn

- Peel back corn husk, removing the silk but leave most of the husk to rewrap the ear for the grill.
- Baste the ears with sauce and pull up the husk and tie in place with a piece of the husk.
- Grill over cooler part of the grill with the pork.

Cilantro Rosemary Fingerling Potatoes

- Toss all ingredients together and wrap in foil.
- Place in the hottest spot on the grill at the same time as the porterhouses and the corn.