

ROAST PORK LOIN  
WITH APPLES

*Submitted by  
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PAIR WITH:

"NOBLES VINEYARD"  
PINOT NOIR

INGREDIENTS

**PORK LOIN**

1 (3- to 4-pound) boneless pork loin roast  
4 cloves garlic  
2 teaspoons kosher salt  
1/2 teaspoon freshly ground black pepper  
2 tablespoons olive oil  
2 tart-sweet medium apples,  
such as Honeycrisp or Pink Lady, quartered  
1 large onion, cut into eighths  
2 tablespoons unsalted butter, cut into pieces  
2 fresh rosemary sprigs  
2 fresh sage sprigs  
1/4 cup maple syrup

**GREEN APPLE SAUCE**

1 medium Granny Smith apple, cored & quartered  
1/2 teaspoon freshly grated lemon zest  
1 tablespoon freshly squeezed lemon juice  
1 small garlic clove, grated  
3/4 teaspoon finely chopped fresh mint leaves  
3/4 teaspoon finely chopped fresh sage leaves  
1/2 teaspoon finely chopped fresh parsley leaves  
1/2 teaspoon finely chopped fresh rosemary leaves  
1/4 teaspoon kosher salt 1/4 cup olive oil

PREPARATION

- Arrange a rack in the middle of the oven and pre-heat to 400°F.
- Make garlic paste. Cut off the stem end of the garlic cloves. Coarsely chop the garlic, then sprinkle with the salt. Hold the blunt side of the knife with both hands, angle the knife slightly, and scrape the pile of garlic and salt to flatten. Use the knife to create a small garlic and salt pile, then press and scrape again. Repeat this process a few more times until you have a smooth paste. Sprinkle the pepper over the paste.
- Trim the silver skin off of the pork loin but leave the fat cap intact. Rub the garlic paste evenly over all sides of the pork loin. Set aside at room temperature for 30 minutes or refrigerate for up to 1 day.
- Heat the oil in a 10- to 12-inch cast iron pan or stainless steel straight-sided skillet over medium-high heat until shimmering. Add the pork and sear on all sides until it's deep golden-brown and easily releases from the pan, 4 to 6 minutes per side. Once all 4 sides have browned, transfer the pork loin to a plate.
- Add the butter, onion, apples, and herbs to the pan. Turn off the heat but keep the skillet on the stove. Scatter the apples, onion, butter, rosemary, and sage around the pan. Drizzle with the maple syrup.
- Return the pork loin and any juices to the pan. Nestle the browned pork loin on top of the onion, apples, and herbs, and pour in any accumulated juices from the plate. • Roast the pork loin until an instant-read thermometer inserted into the thickest part of the pork reads 145°F, about 1 hour. Meanwhile, make the green apple sauce.
- Place the Granny Smith apple, lemon zest, lemon juice, garlic, mint, sage, parsley, rosemary, and salt in the bowl of a food processor fitted with the blade attachment. Pulse until finely chopped, 12 to 14 pulses, scraping down the sides of the bowl when necessary. Drizzle in the olive oil and pulse again until incorporated.
- Remove the pan from the oven and transfer the pork to a clean cutting board. Let the pork loin rest for 20 minutes.
- Slice the pork loin crosswise into 3/4-inch-thick slices and serve with onion, apple pieces and juices from the pan and green apple sauce. Serve immediately.