



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Honey Marinated Pork with Gremolata –

- 2 12- to 14-ounce pork tenderloins**
- ¼ cup of honey**
- 4 garlic cloves, minced**
- 1 tbl. orange juice**
- 1 tsp. kosher salt**
- 1 tbl. olive oil**
- ¼ cup of dry white wine**
- 1 tbl. finely grated orange peel**
- 1 tbl. chopped fresh thyme**
- 2 tsp. chopped fresh rosemary**
- 2 tsp. chopped fresh sage**

1. Place pork in 11x7x2 inch glass baking dish or resealable plastic zip top bag. Whisk honey, garlic and orange juice in small bowl. Pour over pork, turn to coat. Sprinkle pork with 1 tsp. kosher salt and ½ tsp. freshly ground black pepper. Cover and chill at least 2 hours. DO AHEAD – Can be made up to one day ahead. Keep chilled.

2. Preheat oven to 375 degrees. Transfer pork to plate, reserve marinade. Heat oil in large ovenproof skillet over medium-high heat and add pork to skillet. Brown on all sides, turning often, about 4 minutes. Transfer to oven; cook until instant-read thermometer inserted into center of pork registers 150 degrees about 15-20 minutes. Transfer to cutting board; let rest 5 minutes. Reserve skillet.

3. Pour reserved marinade into same skillet; add wine. Boil gently until reduced to ½ cup, 3-4 minutes. Season with salt and pepper.

4. Mix orange peel, thyme, rosemary and sage in small bowl for gremolata. Cut pork crosswise into ½ inch thick slices; transfer to platter. Pour sauce over pork. Sprinkle with gremolata and serve.

Credit: Bon Appetit