

Maple Cured Pork Tenderloin

Executive Chef Brian J. Alberg

The Red Lion Inn

Ingredients

4	Pork Tenderloins
½ cup	Maple Syrup
1 cup	Water
¼ cup	Salt (Kosher)
¼ cup.	Sugar
2	Celery Stalks, diced
1	Carrot, diced
½	Onion, diced
1 Tbl.	Juniper Berries
2	Bay Leaves
1	Rosemary Sprig

Procedure:

Mix all ingredients except pork.

Taste, liquid should be evenly salty & sweet. Not too salty.

Add pork and marinate overnight.

Remove from liquid and season with salt, pepper, and chopped rosemary.

Lightly brush with XVOO.

Grill to medium.

Slice and serve with Root Vegetable Hash.

Yield: 6-8