



Pork Tenderloin with Roasted Strawberry-Merlot sauce using Château Blouin Bordeaux - from Food & Wine

This is one of our favorite recipes and we love to use Château Blouin Bordeaux with its bright red fruits and hints of chocolate, dark cherry and pepper flavors. This recipe is great for novices and professional home chefs alike. Enjoy!

- 1 1/2 pounds pork tenderloin
- 1 tablespoon coriander seeds
- 1 1/2 teaspoons kosher salt, plus more to taste
- 1/2 teaspoon black pepper
- 2 cups hulled and halved fresh strawberries
- 1 teaspoon granulated sugar, plus more to taste
- 2 tablespoons canola oil
- 1/3 cup finely chopped shallot
- 3/4 cup Merlot or other dry, fruity red wine
- 1 1/2 cups chicken stock
- 3 thyme sprigs
- 3 tablespoons unsalted butter, cut into pieces

Step 1

Preheat oven to 400°F. Let pork tenderloin stand at room temp for 30 minutes. Crush coriander seeds until coarsely ground. Stir together crushed coriander seeds, salt, and pepper in a small bowl; set aside. Toss together strawberries and sugar in a separate bowl; set aside.

Step 2

Heat oil in a 12-inch ovenproof stainless steel skillet over medium-high. Sprinkle coriander mixture over pork, pressing lightly to adhere. When oil is just smoking, add pork to skillet. Cook, turning occasionally, until pork is browned, about 8 minutes. Place strawberries around pork.

Step 3

Transfer skillet to preheated oven. Roast until a meat thermometer inserted in thickest portion of pork registers 130°F, 8-10 minutes. Reduce oven temp to 200°F (do not remove skillet from oven). Continue to roast pork and strawberries until thermometer registers 140°F, about 5 minutes. Transfer pork to a cutting board, reserving strawberries and pan drippings in skillet. Cover pork loosely with aluminum foil.

Step 4

Return skillet to heat over medium-high. Add shallot to pan drippings, and cook, stirring often, until pan drippings are slightly thickened, 2-3 minutes. Add wine, and cook, stirring and mashing strawberries with a spoon, until sauce has thickened enough to hold a clean line when a spoon is dragged across bottom of pan, 7-9 minutes. Stir in chicken stock and thyme sprigs, and bring mixture to a simmer over medium-high. Cook, stirring occasionally, until sauce is thick enough to coat back of spoon, 13-17 minutes. Pour sauce through a fine wire-mesh strainer into a small saucepan, pressing on solids to extract liquid; discard solids.

Step 5

Place saucepan over medium-low heat. Add butter, and cook, whisking constantly, until butter is fully incorporated, about one minute. Remove from heat, and season strawberry sauce with salt and sugar to taste. Cut pork into slices and serve with strawberry sauce.