

Seasonal Eating



Pecan Crusted Pork Tenderloin With Pear Relish

1/2 cup + 2 tablespoons cider vinegar
1/2 cup sugar
3/4 teaspoon salt
3/4 teaspoon pickling spice
3/4 teaspoon ground turmeric
3/4 medium onion, finely chopped
1/4 red bell pepper, finely chopped
1/4 green bell pepper, finely chopped
5 firm pears, cored and finely chopped
1 pork tenderloin
1/2 cup flour
1 egg beaten with 1 tablespoon water
1 1/2 cups chopped pecans
Vegetable oil

In a large saucepan combine vinegar, sugar, salt, pickling spices and turmeric. Bring to a boil and then simmer until syrupy, about 10 minutes. Strain to remove the whole pickling spices and return syrup to pan. Add onion, peppers and pears and bring back to a boil. Reduce heat and simmer for 30 minutes or so until pears and vegetables get tender, flavors meld together and juices reduce. Let cool slightly while making the pork. Trim the silverskin and excess fat from the tenderloin. Cut crosswise into 1/2" thick slices. Press lightly to spread out. Sprinkle with salt and pepper. Coat with flour, then dip into egg and then coat with nuts. Heat about 1/4" of oil in a large skillet over medium high heat. Add the coated pork slices. Reduce heat to medium and cook until browned and pork is cooked through turning once, about 5-7 minutes on a side. Place on serving dish and top with pear relish.