

2009 PEACHY RECIPE CONTEST



1st Place – Main Dish

“Grilled Peach Salad w/ Pan Seared Pork Tenderloin”

By Benja Wilson

Dressed with Peach Vinaigrette Dressing

4 fresh peaches cut in 8 pieces each
¼ cup brown sugar
2 tbsp. butter
Dash cinnamon
1 oz. rum (optional)
1 ½ lb fresh pork tenderloin
1 medium onion sliced
1 tsp. granulated garlic
2 tbsp. apple cider vinegar
1 tsp. salt
1 tsp. black pepper
1 tsp. red pepper flakes
1 tbsp. soy sauce
2 tbsp. vegetable oil

Trim pork tenderloin and place in zip lock bag with garlic, vinegar, salt, pepper, red pepper, and soy. Let marinate at least 4 hours or over night.

Pan sear pork and onion in heavy pan at high heat in oil until well browned on all sides. Reduce heat and cook until 170 degrees on meat thermo. Remove pork loin and onions; let rest for 15 minutes to set juices and slice into ½ slices and keep warm.

Rub peach slices with brown sugar and grill in grill pan until cooked slightly. Place on plate and keep warm.

Dressing

- 1 or 2 fresh peaches
- 2 tbsp. balsamic vinegar
- 3 tbsp. peach preserves
- 2 tbsp. olive oil
- 2 tbsp. corn syrup
- 1 tsp. granulated garlic
- 1 tbsp. fresh lime juice
- 1 tsp. salt
- Dash or two of red pepper

Puree peaches, add vinegar, peach preserves, olive oil, corn syrup, garlic, lime juice, salt and pepper. Blend together and set aside.

Salad

- Mixed baby greens
- Grape tomatoes
- Feta Cheese crumbles
- Roasted walnut pieces

Place greens, tomatoes, cheese, and nuts on platter, top with grilled peaches and seared pork slices. Dress with Peach Vinaigrette Dressing.