

## Pork Tenderloin With Rosemary, Red Wine, Grape Glaze

Yield: 4



- 1 ¼ lb pork tenderloin, trimmed (alt. thin pork chops)
- 1 ½ cups seedless red grapes, cut in half
- ¾ cup dry red wine
- 1 ½ tsp fresh rosemary, chopped fine
- ½ cup homemade or canned vegetable broth
- 4 tbsp butter, frozen\*
- 2 tbsp clarified butter (Ghee) for cooking

SIDES: black rice, farro or just some crusty artisan bread; stir fried peppers or greens

Season meat well with salt and pepper (we used Butt Rub seasoning).  
When making vegetable sides, cook those first and keep warm on the side.

Pre-heat the teppanyaki on #5. When orange light is off, set dial to approx. 7.5 When reached (orange light off) melt butter and add the whole tenderloin. Once it takes color, turn meat a quarter, wait to brown, turn to next quarter, wait to brown, and so on until the outside is golden.

Test for doneness (using the finger press probe is very helpful here; see below). We took our meat off when it felt medium rare at the thickest part. Move to a plate and cover with foil.

Lower temperature to #6 and deglaze with the red wine. Pour cautiously. The steam will be very hot. Now scrape all the brown bits with a wooden spatula and add the grapes and rosemary. Keep stirring and cook until syrupy, about 3-4 minutes. Due to the large surface the liquid will reduce quite quickly. Add the broth and accumulated juices from the resting meat and cook the sauce until reduced by about half, stirring occasionally, another 3 to 4 minutes.

Switch the teppanyaki off.

Grab the frozen butter pieces from the freezer and add to the sauce, one piece at a time. Move the piece around until butter is melted and add the next one. This will slightly thicken the sauce and give it that extra yum. Cut the tenderloin into thick slices and top with the delicious sauce.

**EXPLANATION:** Cold butter melts slowly, which allows you to thoroughly break the butterfat into tiny droplets that can be dispersed throughout the water. And gradually adding the butter one piece at a time slows down the process even further. Together, these steps ensure a stable emulsion. For a successfully thickened butter sauce, make sure to start with cold butter cut into small pieces, add it gradually, and whisk constantly.

