

BEET-AND-CARAWAY
ROASTED PORK
TENDERLOIN

*Recipe by Food & Wine Test Kitchen
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PAIR WITH:
"GOORGIAN VINEYARDS"
PINOT NOIR



INGREDIENTS

3 oz. red and/or yellow beet peels
(1 ½ cups)
2 Tbsp. kosher salt
2 tsp. caraway seeds
Two 1-lb. pork tenderloins
2 Tbsp. extra-virgin olive oil, plus more
for drizzling
Pepper
Lemon wedges, for serving

PREPARATION

- In a mini food processor puree the beet peel, salt and caraway seeds until a paste forms.
- On a rimmed baking sheet, rub each pork tenderloin with 2 tablespoons of the beet paste.
- Let stand at room temperature for 30 minutes.
- Preheat the oven to 400°.
- Drizzle the pork with the 2 tablespoons of olive oil and season with pepper.
- Roast for 25 to 30 minutes, until an instant-read thermometer inserted in the center registers 135°.
- Transfer to a cutting board and let rest for 10 minutes.
- Slice the pork ½ inch thick and transfer to a platter.
- Drizzle with olive oil and serve with lemon wedges.