

Cider-Brined Roasted Pork Loin Served with Grainy Mustard Pan Gravy

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Serves 8 – 10

Cider Brine

Ingredients:

- 12 qts. water
- 3/4 c. sugar
- 1/3 c. salt
- 2 tbsp. garlic, minced
- In a sachet bag place:
1 tbsp. mustard seed,
2 tbsp. pickling spice
- 1 qt. apple cider, cold

Method:

1. Bring water, sugar, salt, garlic, and sachet bag to a boil.
2. Add the cold apple cider and chill the brine thoroughly.
3. Place pork loin in a stainless steel pan or plastic tub and cover with brine for at least 12 hours.

Roasted Pork Loin and Grainy Mustard Pan Gravy

Ingredients:

- 4 lbs. pork loin, boneless, brined
- 2/3 c. Pomace olive oil
- salt and pepper for seasoning
- 1/2 c. carrots, medium dice
- 1/2 c. celery, medium dice
- 1/2 c. onion, medium dice
- 3 garlic cloves, lightly crushed
- flour, as needed
- 1/2 c. sherry
- 1 qt. pork stock or chicken stock
- 2 thyme sprig
- 1 rosemary sprig
- 1/4 c. whole grain mustard

Method:

Pre-heat the oven to 350 degrees.

1. Season pork loin with salt and pepper. Heat the olive oil in a large pan and sear the pork loin on all sides.
2. Pour off oil and place the carrots, celery, onions, and garlic in the pan.
3. Place pork roast in the oven and bring to 160 degrees. Remove from the oven and let rest.
4. Place pan on the stove top and add enough flour to make a soft roux.
5. Add the sherry, pork stock, and herb sprigs. Whisk for several minutes being sure to get the lumps out and simmer until the sauce has the proper consistency.
6. Strain the sauce through a fine strainer and add the mustard. Adjust the seasoning and hold until needed.
7. Serve with Autumn Stuffing with Butternut Squash, Pancetta, Cranberry, and Monterey Jack Cheese