

FAMILY OWNED SINCE 1927



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Roasted Pork Tenderloin

By Phyllis Pedroncelli

PAIRING SUGGESTION: *Serve this recipe from a famous and long-admired winery with a balanced merlot or red blend.*

INGREDIENTS

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| 1 large onion, sliced into rings | 1 tablespoon chopped fresh parsley |
| 4 garlic cloves, peeled and smashed | 2 tablespoons fresh grated Parmigiano-Reggiano |
| 1 large egg | — Fresh ground pepper and kosher salt, to taste |
| 1 cup bread crumbs or panko | 1½ pounds pork tenderloins, cleaned of silver skin |
| 1 teaspoon dried basil | ¼ cup olive oil |
| 1 teaspoon dried oregano | |

PREPARATION

Heat oven to 425 degrees. In a roasting pan, place onion and garlic in bottom and set aside. In a large dish, beat egg and set aside.

Mix bread crumbs with dried herbs, parsley, Parmigiano-Reggiano, black pepper and salt in a small bowl. Pour onto a dinner-size plate and shake to make an even layer. Dip tenderloins, one at a time, into egg and then roll in bread crumbs so they are evenly coated. Place tenderloins on top of onions and pour olive oil over all.

Place in 425-degree oven. After 15 minutes, baste the tenderloins with olive oil from bottom of pan. Lower oven heat to 375 degrees.

Roast for another 10 minutes and remove from oven. Tent aluminum foil over pan, and let sit for 5 minutes. Slice into rounds and serve with rice pilaf, a crisp salad or roasted potatoes and sweet potatoes.

Makes 4–6 servings



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