

JOHN PLESHETTE'S MEAL OF THE WEEK



PORK LOIN WITH FIGS AND RUTABAGAS

2 PORK LOINS, AROUND 1LB EACH
GROUND CUMIN
12 SMALL RUTABAGAS
12 RIPE FIGS
12 FRESH SAGE LEAVES

PEEL AND TRIM THE RUTABAGAS INTO OVALS. BOIL IN SALTED WATER TILL TENDER. ABOUT 20 MINUTES.

MEANWHILE, DRY PORK LOINS AND SEASON WITH SALT, PEPPER, AND GROUND CUMIN.

HEAT 3 TBSPS OF OLIVE OIL IN A SAUTÉ PAN. BROWN THE LOINS OVER A MEDIUM HIGH FLAME, THEN REDUCE TO LOW. COOK FOR ABOUT 10 MINUTES OR UNTIL THE LOIN SPRINGS BACK SLIGHTLY WHEN YOU PRESS WITH YOUR FINGER. REMOVE TO A

WARM PLATTER. LET REST FOR A FEW MINUTES BEFORE SLICING.

DRAIN THE RUTABAGAS, SALT AND PEPPER AND SAUTÉ OVER MEDIUM HEAT UNTIL NICELY BROWNED ON ALL SIDES.

SLICE PORK LOINS. SPOON RUTABAGAS ON ONE HALF OF THE PLATE.

SLICE FIGS LENGTHWISE. BROWN CUT SIDE DOWN IN THE PAN. ABOUT 3 MINUTES. SPOON ONTO THE OTHER SIDE OF THE PLATE.

RAISE HEAT IN PAN. ADD A SPLASH OF OIL. BROWN SAGE LEAVES ON BOTH SIDES, TURNING WITH TONGS. ABOUT 30 SECONDS PER SIDE. DRAIN ON PAPER TOWELS.

SCATTER SAGE LEAVES ON TOP OF THE PORK, RUTABAGAS AND FIGS.

SERVES 4

WINE OF THE WEEK

NAVARRO VINEYARDS 2009 HUNGRY HOLLOW SYRAH (\$11.99) MANAGES TO BE BOTH FULL-BODIED AND LIGHT, WITH MOUTH-FILLING FRUIT OF CASSIS AND BLACK CHERRY AND A TRACE OF TANNIN IN THE FINISH.

NAVARRO WINES, WHICH ARE ONLY AVAILABLE DIRECTLY FROM THE WINERY, ARE DELICIOUS AND WELL-PRICED, PARTICULARLY NOW WHEN THEY ARE HOLDING THEIR ONE CENT SHIPPING SALE UNTIL DECEMBER 31ST.

I AM PARTIAL TO THEIR WHITES. THE GEWURTZTRAMINER, THOUGH BLESSEDLY DRY, TASTES OF APRICOTS AND PEARS. I LOVE THEIR DRY RIESLINGS, THEIR DRY MUSCAT, AND ONE THAT WAS NEW TO ME, EDELZWICKER, WHICH HAS SOME OF THE MINERAL AND CITRUS CHARACTER OF GRUNER VELTLEINER. I'M EAGER TO SAMPLE 2009 NAVARRO BRUT.

