

PORK LOIN WITH PEPPERS AND ONIONS

BONELESS PORK LOIN (2 1/2 TO 3 LBS)
3 RED BELL PEPPERS
3 MEDIUM RED ONIONS
2 CLOVES OF GARLIC
FRESH THYME AND ROSEMARY

PRE-HEAT OVEN TO 375°

DRY PORK THOROUGHLY. SEASON WITH SALT AND PEPPER.

HEAT ABOUT 4 TBSPS OF OLIVE OIL IN AN GRATIN DISH ON A MEDIUM HIGH FLAME. BROWN THE PORK ON BOTH SIDES, ABOUT 5 MINUTES PER SIDE. REMOVE TO A PLATE.

MEANWHILE, CORE AND SLICE PEPPERS LENGTHWISE IN LARGE PIECES ALONG THE CREASES. TRIM OUT WHITE PITH AND SEEDS. TRIM AND PEEL ONIONS AND CUT LENGTHWISE IN QUARTERS.

REDUCE HEAT TO LOW AND PLACE VEGETABLES IN THE AU GRATIN DISH. SALT AND PEPPER. COOK FOR ABOUT 15 MINUTES, TURNING FREQUENTLY UNTIL THE ONIONS AND PEPPERS START TO SOFTEN.

PEEL AND SLICE GARLIC CLOVES. ADD TO THE VEGETABLES ALONG WITH A FEW SPRIGS OF FRESH THYME AND ONE SPRIG OF ROSEMARY. CONTINUE COOKING TO SOFTEN GARLIC.

MAKE A SPACE FOR THE PORK ROAST AMIDST THE VEGETABLES.

ROAST IN THE OVEN FOR ABOUT 20 MINUTES OR UNTIL IT REACHES AN INTERIOR TEMPERATURE OF 122° FOR PINK. (ABOVE 127° IT WILL BE GRAY AND TOUGH.)

ALLOW TO SIT FOR TEN MINUTES BEFORE SERVING.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

THIS RECIPE COULD GO IN SO MANY DIRECTIONS, IN TERMS OF WINE. A BEAUJOLAIS COULD SURELY WORK, OR A POUILLY FUME MIGHT ALSO BE THE TICKET. BUT AS I VACILLATE BETWEEN RED AND WHITE, SOMETHING ELSE COMES TO MIND. IT'S FALL AND WE ARE SUPPOSEDLY BEYOND ROSÉ SEASON...BUT THAT'S ACTUALLY WHAT I THINK WOULD BE PERFECT WITH THIS DISH,

AND, IN PARTICULAR THE 2011 BERMEJOS ROSADO OF LISTAN NEGRO FROM THE ISLAND OF LANZAROTE, PART OF THE CANARIES.

THIS IS A PALE PINK ROSÉ (FIRST PRESS) FROM 100% LISTAN NEGRO, WHAT WE CALL THE MISSION GRAPE IN CALIFORNIA. THE SOILS IN LANZAROTE ARE OF THE BLACK, VOLCANIC VARIETY. THE VINES ARE UNGRAFTED, PRE-PHYLOXERA. THE RESULT IS A SUBTLE YET INTENSE, FRESH AND SLIGHTLY FLINTY, TEXTURED ROSÉ THAT MAKES A PERFECT SEASONAL TRANSITION WINE, AND A SUITABLE MATCH FOR A FALL-FLAVORED DISH. ABOUT \$28/BOTTLE AT DOMAINE L.A.