



## **Pork Tenderloin + Polenta with Esquites**

### **Polenta**

Ingredients:

1 Cup of Polenta

4 Cups of Water

2 tablespoons of butter

1 Cup of Parmigiano Cheese

1 Teaspoon of CRU Pinot Noir Spice

Pinch of salt

Step 1: Bring 1 cup of water and a pinch of salt to a boil in a pot; pour polenta slowly into boiling water, stir constantly until the polenta is stirred in and there are no lumps.

Step 2: Reduce heat to low and simmer and stir the polenta every 5 minutes until too thick to whisk.

Step 3: Polenta is done when texture is creamy and the individual grains are tender.

Step 4: Gently stir 2 tablespoons of butter into the polenta until butter partially melts; mix 1/2 cup Parmigiano cheese into polenta until cheese has melted, then add the other 1/2 a cup of Parmigiano cheese.

### **Esquites (Mexican Street Corn)**

Ingredients:

3 Ears of Corn

1 Tablespoon of butter

2 Tablespoons of Mayonnaise

2 Tablespoons of Sour Cream

1 Cup of Queso Fresco

1 lime

2 Tablespoons of CRU Pinot Spice

Step 1: Pre-heat the oven to 350 degrees. Start by pulling half the corn husk off the corn and leaving the other half. Rub as much of the corn as you can with butter and season with CRU Pinot Noir Spice.

Step 2: Put the corn, husk side down, on a baking sheet and place in the oven for 10 minutes. Pull the corn out and check to make sure the corn is browning (not burning). Once the corn has browned, flip it over and finished the corn for another 10 minutes.

Step 3: While the corn is cooking, let's prepare the dressing. In a bowl combine 2 tablespoons of mayonnaise, tablespoons of sour cream, 1 cup of queso fresco, a 1/2 a teaspoon of lime zest and juice from 1/4 a lime wedge. Once the dressing is well incorporated, add about 1 tablespoon of pinot noir spice and mix well.

Step 4: Fold the dressing in the corn and mix well. Sprinkle a little more CRU Pinot Noir Spice and let cook in the refrigerator.

### **The Pork Tenderloin**

1 large pork tenderloin

1 jar of CRU Pinot Noir Spice

Step 1: Pre-heat the oven to 375.

Step 2: Rub the pork with CRU Pinot Noir spice and let sit for 1 hour. (not necessary, but it allows the spice to absorb moisture and the tenderloin to absorb the spice.)

Step 3: Using a cast iron skillet or a pan that is oven safe, heat up 1-2 tablespoons of CRU Olive Oil. Once hot, place the seasoned pork tenderloin in the pan. Let sear for 5 minutes or until browned, then flip and put in the oven for 10 minutes to cook or until brown.

Step 4: Pull out of oven and let cook until cool to touch. Cut and serve immediately.