

GARY FARRELL

VINEYARDS & WINERY



CHEF CHARLIE PALMER
DRY CREEK KITCHEN, SONOMA COUNTY, CA

COFFEE BRINED PORK TENDERLOIN

Paired with

2015 GARY FARRELL GAP'S CROWN VINEYARD
PINOT NOIR

BRINING INGREDIENTS

pork tenderloins	2 each
fresh brewed coffee, chilled	2 cups
water	2 cups
kosher salt	¼ cup
sugar, granulated	2 tablespoons
brown sugar	1 tablespoon
molasses	1 tablespoon
thyme, fresh	2 sprigs

garlic, cloves	5 each
bay leaf	1 each

COOKING INGREDIENTS

Kosher salt	as needed
Fresh black pepper	as needed
Olive oil	3 to 4 tablespoons

BRINING METHOD

- In a medium sauce pot add coffee, water, granulated sugar, salt, brown sugar, molasses, thyme, garlic, and bay leaf.
- On high heat bring the mixture to a boil.
- Remove from heat and let cool until room temperature.
- Place tenderloins and brine into a container that will allow the tenderloins to be fully submerged in brine.
- Refrigerate overnight 8 to 12 hours. (12 hours preferred)

COOKING METHOD

- Position a rack in the center of the oven and heat to 350°F.
- Remove the tenderloins from the brine. Pat dry with paper towels.
- Season with salt and black pepper.
- Heat the oil in a large skillet over medium-high heat. Add the pork and cook, turning occasionally, until golden brown on all sides.
- Place the pan in the oven and roast the pork tenderloin to 125°F internal temperature. (occasionally turning the pork during cooking)
- Transfer to the tenderloin to your cutting board. Let the pork rest for 5 to 10 minutes before slicing.

GARY FARRELL

VINEYARDS & WINERY



CHEF CHARLIE PALMER
DRY CREEK KITCHEN, SONOMA COUNTY, CA

REED'S PICKLED ONIONS

INGREDIENTS

red onion, thinly sliced	1 each
apple cider vinegar	½ cup
sugar, granulated	1 tablespoon
kosher salt	1 ½ teaspoons
water	1 cup

METHOD

- Firmly pack the red onions in a plastic quart container.
- In small sauce pot, combine apple cider vinegar, salt, sugar, and water.
- On high heat bring pickling liquid to a boil. Stir well to dissolve the sugar and salt.
- Pour pickling mixture over the sliced onions.
- Let the onions cool to room temperature. (at least 1 hour).
- After an hour, cover and store in the fridge for up to three weeks.

GARY FARRELL

VINEYARDS & WINERY



CHEF CHARLIE PALMER
DRY CREEK KITCHEN, SONOMA COUNTY, CA

BRUSSELS SPROUT & CELERY SALAD

INGREDIENTS

Brussles sprouts, removed from core, leaves only, blanched,	2 cups
celery, thinly sliced	2 cups
reed's pickled onions	¼ cup (see recipe)
shallots, minced	2 tablespoons
fresh chives, minced	2 tablespoons
parsley, leaves only	¼ cup
fresh lemon juice	1 tablespoon
olive oil	2 tablespoons
lemon, zest only	1 tablespoon
pecorino, finely grated	¼ cup
kosher salt	as needed
black pepper, fresh ground	as needed

METHOD

- Place the ¼ teaspoon salt, lemon juice and celery into a medium mixing bowl. Marinate the celery for 20 minutes.
- Add remaining ingredients.
- Season with salt and fresh black pepper to your desired taste.
- Mix well.