



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



BBQ Pork Tenderloin

BBQ Pork Tenderloin - serves 2

- 1 pork tenderloin (8-10 oz.)

Dry Rub

- 2 Tbs. curry powder
- Salt and pepper
- 2 cloves garlic, chopped

Marinade

- 3 Tbs. soya sauce
- 4 Tbs. olive oil
- 1 Tbs. ginger, chopped

Combine Marinade ingredients in a ceramic or plastic bowl and set aside. Combine the dry rub ingredients in a separate bowl. Rub the pork with the dry rub and place in the marinade. Cover and refrigerate overnight.

BBQ marinated tenderloin at 350°F for 10 minutes on each side. Let it rest for about 10 minutes before slicing it.

Wine Pairing: Kittling Ridge Symmetry VQA Old Vines Foch

Deep ruby red, Symmetry VQA Old Vines Foch offers bountiful aromas such as red cherry and soft vanilla that mingle nicely with the ginger-curry seasoning - without overpowering the subtle sweetness of grilled pork. Made in small batches and delicately aged in hand selected oak barrels. The full fruit character comes out in this Marechal Foch due to the longer hang time on the vine, making it also a great sipping red.



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