

This recipe comes from Pat Daniels of Navarro Vineyards, in Philo, California.

PORK LOIN WITH VERJUS AND FENNEL

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- One 4-5 lbs. pork loin
- ½ cup fennel leaves (packed)
- or ¼ cup fine chop fennel root
- 1¼ cups verjus
- 1 cup dry white wine
- 2 cloves garlic, minced
- ¼ teaspoon fresh ground black pepper
- ½ cup chicken stock

Mix all ingredients except pork and 1/4 cup verjus in large glass bowl or baking dish. Pierce pork so that liquid can penetrate. Marinate at room temperature at least 2 hours or marinate a few hours in the fridge, then take out 2 hours before cooking so it reaches room temperature.

Preheat oven to 425° and bake for 20 minutes. Reduce heat to 350°F and cook for 1 to 1 1/2 hours, basting every 20 minutes.

Remove pork to a carving plate and pour and scrape drippings into a pan. Add 1/4 cup Verjus and chicken stock and reduce for 20 minutes. Slice pork and serve with the sauce.