

Spice & Rum Brined Pork Tenderloin featuring Alaea Sea Salt, Coriander & Garlic Crust

Serves 6 to 8

*Brining is one of the easiest ways I know to make foolproof a difficult-to-cook cut of meat like Pork Tenderloin. I particularly like this combination because it gives the pork a wonderful fall-perfect flavor. The crust is inspired by **Artisan Brand Alaea Hawaiian Sea Salt** available at **Leaf of Eve**, a wonderful little boutique nearby in Enola, Pennsylvania. Alaea is rich in trace minerals and prized by chefs for its earthy, savory, complex taste. The Alaea Sea Salt works perfectly here to add depth and flavor in a mouthwatering crust of spice and herbs. Perfect as a make ahead-entertaining dish simply slice the tenderloins after they have cooled a bit (to protect the beautiful crust and keep it from falling off) and store in the refrigerator covered, or tightly wrapped. To serve, bring to room temperature, platter, and warm in the oven. Serve warm.*

Ingredients:

For the Brine

- 1/4 cup brown sugar
- 3 tablespoons kosher salt
- 2 tablespoons coriander seeds
- 2 tablespoons fennel seeds
- 1 tablespoons fresh ground pepper
- 1 tablespoon cumin seeds
- Peel from a navel orange (removed with a swivel blade vegetable peeler, any remaining white pith removed)
- 3 tablespoons sugar-cane- or spiced-based rum
- 2 tablespoons hazelnut (or walnut) oil
- 1 small red onion peeled and sliced (about 1/4-inch thick slices)
- 4 cloves garlic crushed
- 2 pork tenderloin roasts (about 2 pounds each)

For the Alaea Salt, Coriander & Garlic Crust

- 1 1/2 teaspoon coriander seeds
- 1 teaspoon ground coriander
- 4 cloves garlic, finely minced
- 2 tablespoons Alaea Hawaiian Sea Salt
- 1 tablespoon honey
- 1 tablespoons almond oil (substitute grapeseed oil)
- 1 tablespoon fresh cilantro, coarsely chopped
- 1/4 teaspoon red pepper flakes

Preparation

Brine the Pork

Combine in a medium saucepan 1 cup of water, the sugar, salt, coriander, pepper, fennel, cumin and orange peel. Place over medium-high heat and bring to a boil. Reduce heat to



low and simmer for 2 minutes. Remove from heat. Add 3 cups of ice and 1 cup of cold water.

Place the pork in a heavy duty re-sealable plastic bag. Add the brine, the rum, nut oil, garlic, and red onion. Brine the pork in the sealed bag in the refrigerator, for at least 4 hours and up to 6, turning if necessary to ensure even brining. (*Note: there isn't much salt in this brining solution so you can brine for up to 8 hours. Be sure you are using larger tenderloins (about 2 lbs. each) to avoid reversal of the brining process.*)

Prepare the Alaea Salt, Coriander & Garlic crust.

Place all of the ingredients in the bowl of a small food processor fitted with a metal blade. Pulse about 15 to 20 times until finely chopped and paste-like. Remove to a non-reactive bowl and reserve.

Remove the pork from the brine and blot dry, removing any loose spices. Lay out 2 pieces of cling film on your workspace and place one tenderloin on each sheet. Divide the crust preparation between the two tenderloins and spread evenly with a pastry brush coating the entire tenderloin. Wrap the tenderloin in the cling film and marinate in the refrigerator for at least 2 hours and up to 4 hours.

Pan Sear then Oven Roast.

Preheat Oven to 375° F. While the oven is preheating, remove the wrapped tenderloins from the refrigerator and bring to room temperature. Remove the cling film wrap. Melt 2 tablespoons of butter with 2 tablespoons of olive oil in a large, heavy-bottom, oven-proof skillet over medium-high heat (cast iron is excellent for this recipe). When the butter stops bubbling sear the tenderloins about 4 minutes each side. Adjust heat as necessary to keep the crust from scorching. Place the skillet in the preheated oven and roast for an additional 8 to 12 minutes, until the internal temperature of the pork registers 160°F.

Remove pork from the oven and lightly tent with foil. Allow to rest for about 10 minutes. Slice with a serrated knife on a sharp diagonal. Arrange on a platter, or plate, and serve.