

# Pork Tenderloin in Oporto Sauce

Recipe by Bill Sandoval  
Torii Mor Wine Club Member

Serves: 6-8 people



WINE PAIRING: TORII MOR 2006 "LA CUILLÈRE"  
MEMBER'S RESERVE PINOT NOIR

## Ingredients:

2 cups Tawny Port	1 Tbsp. dry mustard
1/3 cup brown sugar	pinch of cayenne pepper
2 Tbsp. soy sauce	2- to 3-lbs. of pork tenderloins or
6 garlic cloves, crushed	1 larger pork loin roast

Mix together the first six ingredients. Place pork tenderloin in a large zip lock bag along with the Port marinade. Allow the pork to marinate, in the refrigerator, for at least 24 hours, turning frequently.

Preheat oven to 325°F. Remove roast from marinade, reserving the liquid. Season the pork with salt. Place on a rack over a roasting pan, and roast

until the internal temperature reaches 145°F. Remove from oven, cover with foil, and let rest for 15-20 minutes.

## For the Oporto Sauce:

Meanwhile, strain marinade into a saucepan and bring to a boil over medium-high heat. Reduce heat to medium and cook down until reduced by at least half. Season with salt and pepper to taste after sauce has achieved the desired consistency. Keep in mind the saltiness of the soy sauce will intensify as the sauce reduces, so make sure to taste before adding additional salt. Serve Oporto sauce over carved pork.

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"