



ANISE-RUBBED PORK TENDERLOIN OVER SWEET CORN  
SUCCOTASH WITH PICKLED NECTARINES, SHALLOTS  
AND FRESNO PEPPERS (SERVES 4)

RECIPE BY CHEF HELEN GOELET TO BE PAIRED WITH 2018 SVS MERLOT

**INGREDIENTS**

For the Pork Tenderloin:

- 2 pork tenderloins, trimmed
- 2 star anise pods
- 3 tbsp salt
- 2 tbsp ground black pepper

For the Sweet Corn Succotash

- 1 small red onion, finely chopped
- 2 cloves garlic, minced
- 2 ears sweet corn, kernels shaved off
- 2 medium sized summer squash, cut into 1 inch cubes
- 1 zucchini, cut into 1 inch cubes
- 1 bunch cilantro, finely chopped
- ½ lemon, juiced
- Salt and pepper to taste

For the Pickled nectarines

- 2 nectarines, halved and sliced into thin half moons
- 1 shallot, finely shaved
- 1 Fresno pepper, finely shaved
- ¼ cup granulated sugar
- 2 tbsp kosher salt
- ½ cup apple cider vinegar
- ½ cup water

## INSTRUCTIONS

Toast the star anise in a small pan on the stovetop until fragrant. Keep a close eye and be careful not to burn. Grind with a mortar and pestle, or in a spice grinder, until finely ground. Combine anise with salt and pepper. Generously season pork tenderloins with the spice blend, place on a sheet pan, and refrigerate.

Combine nectarines, shallots and Fresno peppers in a medium sized bowl. Bring sugar, salt, vinegar and water to a boil in a saucepan. Immediately pour the liquid over the nectarine mixture and set aside.

Preheat the oven to 350 degrees. Bring a cast iron skillet to searing hot. Add 3 tbsp of olive oil to the skillet and sear both tenderloins 1-2 minutes per side to give them a nice crust. Return the tenderloins to the sheet pan and bake for 20 minutes. Check the tenderloins with a meat thermometer and pull out of the oven when the internal temperature reaches 140. Allow to rest for 10 minutes; during this time, the temperature will increase by another 10 degrees and the meat will be ready to serve at medium doneness.

In the same pan used to sear the tenderloins, saute onions, zucchini, squash, garlic salt and pepper over medium high heat, stirring constantly. The zucchini and squash will release enough liquid to deglaze the browned bits from the bottom of the pan, giving the succotash plenty of flavor. When the squash has softened, but still has a bite, dress with lemon juice and toss in the cilantro. Season additionally if needed.

Slice tenderloin and serve over succotash. Drain the pickled nectarines, shallots and Fresno peppers and arrange on top of the tenderloin. Enjoy with a glass of 2018 Clos du Val SVS Merlot!