



Roasted Rack of Pork with Fresh Cherry & Sage Pan Jus

Paired with Brasfield Estate's Eruption

For the Pork:

3# Pork Rack
1bu Sage (reserve 8 leaves for later use)
2oz Olive Oil, extra virgin
To taste Salt and Pepper

For the Sauce:

1ea Garlic Clove, coarsely chopped
8ea Sage Leaves, thinly sliced
16ea Cherries, pitted and halved
2c Chicken Stock, hot
1T Butter, unsalted
To taste Salt and Pepper

Preheat an oven to 375°. Wash the sage and pick leaves from stems. Reserve about eight leaves and set aside for later use. Coarsely chop the sage and sprinkle onto the pork roast. Season the meat with salt and pepper. Drizzle the olive oil onto the pork and gently rub the sage, salt, and pepper into the meat. Place the roast into a stainless steel pan and place into the oven. Cook the pork until it reaches an internal temperature of 135°. This should take approximately one hour and a half. Remove the pork from the oven, and place onto a cutting board to rest for about ten minutes.

Degrease the pan that the pork was cooking in, reserving any juices that the pork may have released. Add the coarsely chopped garlic to the pan and sauté until it just begins to brown. Immediately add the sage and pitted cherries. Sauté until the cherries begin to throw off some juice. Add the hot chicken stock and over high heat reduce the sauce by half. Add the butter and mount into the sauce; remove from the heat and keep warm.

Slice the pork roast into four portions and spoon the cherry and sage pan jus over each of the four pork chops. Serve with creamy parmesan polenta or a sage risotto. Serves Four.