

Pork Tenderloin with Dijon Mustard & Thyme

2 pork tenderloins (2-1/2 to 3 lbs.)

Marinade:

4 tablespoons Dijon mustard
1/3 cup olive oil
3 tablespoons brown sugar
2 tablespoons light soy sauce
1 teaspoon ground coriander
2 teaspoons fresh thyme leaves
2 teaspoons freshly ground black pepper



Wipe the tenderloins dry with a paper towel. In a small bowl, mix together mustard, brown sugar, soy sauce, coriander and thyme. Rub one third of the mixture on each tenderloin. Save the last third of the mixture for basting. Sprinkle one teaspoon of ground pepper over each piece of meat. Transfer meat to a plate and cover with plastic wrap. Refrigerate for two hours or longer.

To grill: On an open grill over a medium-hot fire, sear all sides of the roast for ten minutes, turning and basting frequently. Cover the grill and cook for 20 minutes more. Transfer meat to a cutting board, cover with foil and allow the meat to rest for five to ten minutes. Slice diagonally, about 1/2 inch thick. Meat will be slightly pink in center. Transfer to a warm platter.

6 patty pan or other summer squash, sliced in half
12 shiitake mushrooms, stems removed
1 red onion, sliced 1/4 inch thick
olive oil

While the meat is cooking, brush the prepared vegetables with olive oil, sprinkle with salt and pepper and place on the grill. Turn several times until cooked through (about 10 minutes). Arrange vegetables alongside the sliced tenderloin on the platter.

Serves six

Suggested wine pairing: Napa Valley Cabernet Sauvignon