



WINERY & VINEYARDS™

*Blue Corn Apple Enchiladas with Pork Tenderloin and Onion “Marmalade”*

*To Accompany Alma Rosa 2009 Pinot Noir, Clone 667, La Encantada Vineyard, Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

*Pork Tenderloin*

In blender jar place:

3 cloves peeled garlic

Splash of dry white vermouth

½ tsp pepper

2-3 Tbsp fresh rosemary leaves

2-4 Tbsp Dijon mustard

1 tsp salt

1 Tbsp paprika

Blend to a smooth paste and rub into pork. Allow (if possible) a couple hours to marinate. Grill pork, turning, about 5 minutes on each side. Remove and allow to rest about 5 minutes before slicing. Serve with enchiladas, and steamed green beans with butter and toasted pecans. Serve with Onion Marmalade.

*Onion Marmalade*

In a heavy skillet add a pat of butter and the same amount of good cooking oil. Add a bunch of thinly sliced onion crescents. Season with salt, pepper and paprika. Cook slowly over low-ish heat until well caramelized and “sloopy.”

*Apple Enchiladas*

1/2 cup chopped white onion

3-4 small Pink Lady, Honey Crisp or other apples, skinned and thinly sliced

¼ cup water

pinch of brown sugar

dash cinnamon (whisper)

¼ t anise seeds, whole or ground (I use whole)

salt and pepper to taste

12 blue corn tortillas

½ cup grated mozzarella or jack (or jalapeno jack cheese)

2 Serrano chilies minced (or eliminating if using jalapeno jack cheese above)

1/2 cup Vella Dry Jack cheese, coated in cocoa powder (or other jack cheese, with a pinch of unsweetened cocoa powder thrown in)

2-3 T canola oil (not olive)

1 ½ T hot Chimayo red chile powder

salt and pepper

½ t ground cumin

¼ cup heavy cream

1 cup grated sharp cheddar

red enchilada sauce, about 1 ½ to 2 cups

Preheat to 350.

Soften the onion in the oil in a large skillet. Add the apple slices and cook over medium heat with the chile, sugar, cumin, cinnamon, anise seed and salt and pepper to taste. Add the water after about 5 minutes, cover the pan and steam for another 5 minutes. Add ¼ cup heavy cream, remove from the heat and cool.

In large bowl, toss apple mixture with 1 cup grated sharp cheddar, ½ cup grated mozzarella and two minced Serrano chilies (or jack cheese instead).

Fry tortillas in oil, pat off excess and coat with warm red enchilada sauce. Fill with apple/cheese mixture, roll up and place seam side down in an oiled baking dish. This can be done ahead, cover the enchiladas so they don't dry out.

Bake room temperature enchiladas in a 350 degree oven for 10 minutes. Spoon warm red enchilada sauce over to taste, cook another 10 minutes.

Sprinkle with the ½ cup remaining jack cheese (more to taste...just depends on how decadent you want it!) Broil until golden and bubbly. Let sit a few minutes to set up and serve.