



WINERY & VINEYARDS™

*Good-Thyme Pork Tournedos With Re-Stuffed Potatoes
And Green Beans with Pecan Butter
To Accompany Alma Rosa 2008 Pinot Noir
La Encantada Vineyard Sta. Rita Hills*

For each serving:

One thick-cut pork loin chop (1 ½ inches)	Olive Oil
2-4 sprigs fresh thyme	One small medium russet potato
¼ cup grated cheese (Manchego & Parmesan, combined)	
Pat of butter	splash of milk or cream
Salt & pepper	Paprika
Fresh chives	generous handful of fresh green beans
¼ cup chopped pecans	

Rub pork chops on each side with olive oil, season with salt and pepper and press thyme sprigs onto chops. Set aside. Rub potatoes with olive oil, season with salt and bake in oven until done (400° about 1 hour – check at 45 minutes). Remove from oven and let cool. Cut off top side of potato about 1/5 inch downward scoop out potato flesh into a mixing bowl, being careful not to puncture the potato skin. As if making mashed potatoes, season with salt and pepper, add butter and milk (or cream) and mix well. Add cheese(s) and continue mixing until well-integrated. Pack potato mash back into hollowed out skins, top with some more cheese and sprinkle with paprika. These go back into the oven (350°) for about 20 minutes until they are hot throughout and cheese is golden-brown.

In a small pan dry toast the pecans until they are fragrant – don't let them burn. Add butter and let it melt with the pecans; set aside.

Heat up a heavy skillet that's been thinly coated with olive oil. When hot, place pork chops in pan. Allow to brown on one side first, about 4 minutes, then turn and brown other side. If they are done, remove from heat and cover loosely with foil – chops will continue to cook even as they rest.

Steam green beans until crisp-tender, drain, and then mix in the pecan-butter.

Put a potato on each plate, along with chops and green beans and garnish with chives.

Serve with Alma Rosa 2008 Pinot Noir La Encantada.