



## SIGNATURE RECIPES FEATURING Riesling Icewine



### Icewine-Marinated Pork Medallions with Corn-Crusted Onion Rings

- 6 Dried Red Chilies
- 3 tbsp Hot Water
- 2 Garlic Cloves,  
Minced
- 1 tsp Dried Sage
- 4 tbsp Vidal Icewine
- 4 tbsp Extra Virgin  
Olive Oil
- 1 10-oz Pork Tenderloin
- ½ cup Whole Milk
- 1 Egg, Beaten
- 1 Onion,  
Sliced Into Rings
- ½ cup Coarse Cornmeal
- 1 tsp Red Chili Flakes,  
Dried
- 1 tsp Dried Parsley
- Salt and Freshly  
cracked Black  
Pepper
- Canola Oil,  
for Deep-Frying

Place the chilies in a bowl, cover with hot water, and let soak for 20 to 30 minutes. Reserving the water, drain. Using a food processor, process the chilies into a paste with the garlic, sage, Icewine and oil. Rub the chili paste all over the pork tenderloin (add a little reserved soaking water, if needed) and let marinate overnight.

Whisk the milk and egg together. Separate the onion into rings and soak in the milk mixture for 30 minutes.

Heat oven to 350°F. Heat a cast-iron grill pan. Season the tenderloin with salt and pepper and sear it on the stove for about 2 minutes on each side. Transfer pan to oven and bake for 20 minutes on medium, adapting time according to how rare or well-done you like your pork. Remove from oven and let stand for 5 minutes.

Meanwhile mix the cornmeal, chili, and parsley together, and season with salt and pepper. Heat the canola oil to 325-350°F.

Remove a few onion rings from the milk mixture and dip each into the cornmeal mixture, coating thoroughly. Fry in batches for 2 to 4 minutes, or until lightly browned and crisp. Do not overcrowd the pan. Remove the onion rings from the pan with slotted spoon and drain on paper towels.

To serve, slice tenderloin on a diagonal, into 12 equal slices. Place 3 on each of 4 individual dinner plates and top with onion rings.

*Serve with chilled Oak-aged Vidal or Riesling Icewine.*