

Apple Brined Pork Tenderloin w/ a Root Beer Demi Glaze

Disney's Contemporary Resort
The Wave



Ingredients for Apple Brine

- 1 cup apple juice
- ¼ cup apple cider vinegar
- pinch of black pepper
- pinch of kosher salt
- 2 tbsp. brown sugar
- ¼ tsp red pepper flakes

Directions

1. Add all ingredients and bring to a boil until clear, then dissolve salt and sugar.
2. Chill to room temperature and then it is ready to use.
3. Place pork loin, chop or tenderloin into marinade for 24 hours.
4. Grill very slowly on low heat or pork will char due to sugar content.

Ingredients for Root Beer Demi Glaze

- 1 cup veal or beef stock
- 1 cup of your favorite root beer
- 1 teaspoon corn starch
- 1 teaspoon water

Directions

1. Add the root beer to the veal stock and bring to a low simmer. Let it cook slowly until it cooks down by 1/4.
2. At this point, mix the water and cornstarch together and stir it into the demi glaze.
3. Cook for another 5 minutes and then store in a warm place until ready to use, or refrigerate.

Ingredients for Bacon Vinaigrette

- 1 strip apple wood bacon
- ¼ cup white balsamic vinegar
- 1 tsp Dijon mustard
- 1/2 cup olive oil
- 2 tbsp. bacon grease
- 1 tbsp. white sugar
- ½ tbsp. yellow onion
- ¼ tsp parsley
- ¼ tsp rosemary
- ¼ tsp salt
- ¼ tsp pepper



Directions

1. Cut bacon into half inch pieces and cook until crispy in a pan. Save bacon grease.
2. Put aside 3/4 of the cooked bacon.
3. Take the other 1/4 of the bacon and mince finely in blender or electric chopper.
4. With the vinegar, mustard, and bacon grease. Blend well.
5. Slowly add oil and let run.
6. Add onions, sugar, herbs and seasonings. Taste and add remaining bacon.