



Poulet? Poisson? Porc?  
I'm great with all three.

**LATOUR CHARDONNAY**

Crisp melon fruit, anise and flinty aromas and flavours with a clean acidity.

\$15.95

750 mL

LCBO 55533

**FRANCOIS SAYS:**

"This Chardonnay has the weight and richness to complement pork. The vanilla and toasted nut flavours meld beautifully with the maple and ginger crust."

Ginger-Crusted Pork Tenderloin  
with Maple Mustard Sauce



**BY JENNIFER MACKENZIE**

Pork tenderloin is easy to prepare, and melts in your mouth when properly cooked. Insert the instant-read meat thermometer lengthwise into the centre of the pork to get an accurate reading. Panko is a coarse Japanese bread crumb that can be substituted with dry, oven-baked dry bread sticks or melba toast ground in a food processor to a coarse crumb texture. Serves 8.

**Maple Mustard Sauce**

- 1 tbsp (15 mL) butter
- 1 small onion, finely chopped
- 1 tbsp (15 mL) all-purpose flour
- 1 cup (250 mL) chicken stock
- 2 tbsp (25 mL) Dijon mustard
- 2 tbsp (25 mL) pure maple syrup
- 1 tbsp (15 mL) soy sauce
- Salt and freshly ground pepper

**Ginger-Crusted Pork**

- 1 cup (250 mL) Panko
- 1 tbsp (15 mL) ground ginger
- 1/2 tsp (2 mL) salt
- 1/4 tsp (1 mL) freshly ground pepper
- 3 tbsp (45 mL) Dijon mustard
- 1 tbsp (15 mL) pure maple syrup
- 4 pork tenderloins (each about 12 oz/375 g)

1. For sauce, melt butter over medium heat in a small saucepan. Sauté onion, stirring 5 minutes or until soft and starting to brown. Sprinkle with flour and stir for 1 minute. Whisk in stock, mustard, syrup and soy sauce. Increase heat to medium-high and bring to a gentle boil. Whisk for about 5 minutes, until slightly thickened. Season to taste with salt and pepper.
2. For pork, preheat oven to 375°F (190°C). Combine Panko, ginger, salt and pepper in a shallow dish. Separately combine mustard and syrup, then brush over pork tenderloins. Tuck thin end of pork under to ensure even thickness and roll each tenderloin in crumb mixture, pressing to make crumbs stick. Space tenderloins on foil-lined rimmed baking sheet or roasting pan, tucked ends down.
3. Roast 20-25 minutes until thermometer reads 160°F/70°C and pork has a tinge of pink in centre. Transfer to a cutting board, rest 5 minutes and slice diagonally.
4. Place pork on warmed serving plate and serve sauce on the side.