




## The Good Fortune Sandwich

**D** ID YOU KNOW that eating pork and sauerkraut at the New Year can bring good fortune? At least the Pennsylvania Dutch that settled in the Midwest area believed it to be so. Having enough pork and cabbage, to make it through the winter, was a sign of good times and good fortune.

This sandwich is not only a way to bring good fortune to your new year, but a way to have your family and guests singing your praises.

This is a dish that fills your home with amazing smells that will bring everyone to your kitchen. The fresh ginger adds a bright freshness, and the chutney will have you licking spoons.

We love sauerkraut with this relish made with pear (or apple) puree, sweet onions, and bacon. The combination elevates the sauerkraut to a new level of flavor. It would be good on any type of pork, even hot dogs. It's good straight out of the bowl.

You can bring cookies or chocolates to the office for Valentine's Day as many do, but if you showed up with a tray of these sandwiches, you might be everyone's favorite! 





## Pork Tenderloin Sandwiches with Sauerkraut Relish and Pear Chutney

### INGREDIENTS:

- 3 Tbs extra virgin olive oil
- 2 ripe Bartlett pears peeled and halved, cored and thinly sliced
- 1/2 cup light brown sugar
- 1/3 cup apple cider vinegar
- 3/4 teaspoon mustard seeds
- 3/4 teaspoon minced ginger
- 1/2 cup cooked, chopped bacon -see note
- 1 medium onion finely diced
- 1 1/2 cup drained sauerkraut
- 3/4 cup pear puree (see Pro Tip)
- 1 teaspoons caraway seed
- 2 pounds cooked and cooled pork tenderloin, sliced
- Kosher Salt and freshly ground pepper
- 2 baguettes sliced lengthwise then cut into 6-inch pieces.
- 2 Tbs butter
- 2 cups baby spinach

### INSTRUCTIONS

- In a medium saucepan, heat 1 tablespoon of olive oil. Add pear slices and cook over high heat, surfing occasionally, until golden, about 5 minutes.
- Add the brown sugar, vinegar, mustard seeds, and ginger. Simmer over medium low heat until slightly reduced and jam like, about 30 minutes. Let the chutney cool.
- Note, it might be tempting to buy store bought chutney. Don't! This step is worth making this recipe.
- Meanwhile, warm your chopped bacon in a skillet until crispy. Remove from pan and set aside. Add the onion to the skillet and cook over medium heat until softened, about 5 minutes.
- Add sauerkraut and cook, stirring, until slightly dry, about 3 minutes. Add the pear puree, caraway seeds, and chopped bacon and cook 1 minute longer. Transfer relish to a cowl and let cool.
- Add butter to a hot heavy iron skillet. Add baguette pieces sliced side down to toast/grill the bread. Spread the relish on the bottom halves of the baguettes and cover with pork slices, season with salt and pepper. Top with chutney and spinach. Add the top of the baguette. Enjoy!



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## Pro Tips

To make pear puree using a substitute for fresh pears, simply add one 15-ounce can of drained pears to a blender and puree until smooth—about 10 seconds.

You can cook the bacon ahead of time and chop it into pieces then brown it just before use.

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