



(No) Fowl Play

THE WITCHES and goblins have barely stepped off your door stoop before Thanksgiving items appear in wild abundance on the shelves, and flyers in your mailbox exhort you to order your turkeys NOW. I received a text in early October telling me I'd have to hurry to get a culinary Christmas tree. (I pressed Delete.)

Fall is such a gorgeous season, and I'm always loathe to rush through it. This year in particular, the days have been mild, and walking through the parks, forest preserves, and even neighborhood streets has provided enormous visual pleasure. The reds and golds on the trees are stunningly beautiful.

Nevertheless, Thanksgiving, almost everyone's favorite holiday, is right around the corner. And almost everyone I know has traditions they've followed for years. New recipes are seldom, if ever, met with delight. Anticipating the amount of turkey we'd be consuming this month, I thought it would be best to stay away from anything that was meant to fly. So, no duck, no chicken. No

pheasants or quail...because I don't have a hunter providing me with those delicacies. Our farm-raised turkeys couldn't possibly get off the ground, but their wild brethren can still get airborne. None of those, either.

How about the "other" white meat? (And what clever ad agency made that up?) Pork tenderloins are available year-round. They don't seem to harbor any traditional methods of being served...so you can be as creative as you want. Grilling, pan searing, oven roasting. It all works. Recently I made pork medallions with sautéed apples and late harvest Riesling. Riesling, the amazing wine grape from Germany, can withstand cold temperatures, and thus, can be harvested later in the season than other white wine grapes. It's honeyed aroma only adds to the perfume of apples warming on the stove. For this recipe, I used a lovely German Riesling. One cup went into the recipe. The other three....need you ask? Porky goodness with sweet honeyed overtones. Quick, easy, and dee-licious. Happy Holidays! 🍷

Pork Medallions with Late Harvest Riesling and Apples

INGREDIENTS:

- 2 Tbsp. unsalted butter
- 1 Tbsp. dark brown sugar
- 3 Honey Crisp or other firm apple, peeled, cored and cut into 8 wedges
- 1 Tbsp. vegetable oil
- 2 pork tenderloins, each cut into 6 medallions
- Kosher salt and freshly ground pepper-corns
- 1 cup Late Harvest Riesling
- 2 ½ cups chicken stock or low-sodium broth

INSTRUCTIONS

1. Melt the butter in a large skillet over medium-high heat. Stir in the brown sugar. Add the apples in a single layer and cook until golden brown. Turn and brown on the other side until golden. Set the apples aside.
2. Heat the vegetable oil until hot. Season the pork medallions with salt and pepper and sauté until golden on each side, about 10 minutes. Set aside and keep warm.
3. Add the Riesling to the skillet and cook over high heat until reduced to ¼ cup, about 3 minutes. Add the stock and cook until the sauce is reduced and slightly thickened, about 10 minutes. Season to taste with salt and pepper. Add the apples and cook over low heat until warmed through.
4. Place the medallions on a serving platter and top with the apples and sauce. Serves 6-8.



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