

THE P•K•P WAY

Maple Mustard Pork Loin

Yields 4 servings



Ingredients

½ cup maple syrup
4 tablespoons stone ground mustard
¼ cup apple cider
½ small white onion, diced
½ teaspoon allspice
1 teaspoon ground cumin
1 ½ – 2 pounds Smithfield® Original Recipe Loin Filet,
cut into ½ - inch thick medallions
Grill seasoning blend or salt and pepper
2 Golden Delicious apples, sliced into rings
Ground nutmeg for sprinkling

Directions

1. In a small sauce pan over medium heat, combine the maple syrup, mustard, cider, onion, allspice, and cumin. Mix to combine and bring to a boil. Lower the heat to simmer and allow to thicken for 10 minutes.
2. Place medallions on a plate and sprinkle the top side with grill seasoning or salt and pepper.
3. Heat a cast iron skillet over medium-high heat. Working in batches, use tongs to transfer the medallions, seasoned side down, to the hot skillet. Allow to cook for 3-5 minutes, until lightly charred. Meanwhile, sprinkle the non-seasoned side with more grill seasoning or salt and pepper. Flip the medallions and baste them with the glaze. Continue cooking until the internal temperature reaches 150°F. Transfer the pork to a clean plate to allow to rest. Repeat with the remaining medallions.
4. While the pork medallions are resting, reduce the heat to medium. Cover the skillet surface with one layer of apple rings and sprinkle with nutmeg. Cook for 1-2 minutes and turn over to cook the second side. The apples are done when tender, but not soggy. Repeat with any remaining apples.
5. Serve pork medallions immediately with apples.