



Every Ingredient for Exceptional Entertaining

July 2010

Here is a summery make-ahead recipe to serve a crowd. Enjoy the pork hot or cold alongside salads and grilled vegetables. It's delicious in a sandwich made with fresh crusty baguette or small homemade scones.

Executive Chef Margaret Chisholm

### Pairing Suggestion



#### Blind Trust White 2009

Blind Trust is a wine in which the winemaker has full discretion over the blend. This year's combination of varietals has great flavours to compliment this month's feature recipe.

Pinot Blanc brings stone fruit flavours that are an excellent pairing with the peach salsa and the Viognier brings aromatics and weight which is fantastic with the pork and basil accent. Pinot Gris and Sauvignon Blanc round out the blend.

Available winery direct [www.laughingstock.ca](http://www.laughingstock.ca) and select wine shops in Vancouver.



#### What's new... what's hot!

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### Summer roast pork platter with peach basil chutney

serves 8 to 12

- 2 pounds pork strip loin
- 2 Tbsp Dijon mustard
- 2 tsp fresh rosemary, lightly chopped
- 2 tsp fresh sage, lightly chopped
- 2 tsp fresh thyme, lightly chopped
- Sea salt and fresh cracked pepper, to taste

Preheat oven to 375° F.

Season pork well with salt and pepper and then spread with Dijon mustard. Sprinkle on the herbs and press them lightly to adhere to the meat. You can prep this the day before. Roast pork to an internal temperature of 155 to 160° F - approximately 35 to 45 minutes. We like to serve it slightly pink, so we do it to 155° F.

Allow the meat to cool to room temperature or refrigerate for a few hours. Slice 1/4 inch thick. Garnish platter with watercress, arugula or other greens.



**Chef Margaret's tips:** Have your butcher trim and leave less than 1/4 inch of fat. Score the fat with a sharp knife in a diagonal cross pattern like an old fashioned ham. When checking meat temperatures, be sure to check the very thickest part of the meat. Check several spots to make sure that you have achieved the temperature throughout the loin.

Culinary Capers suggests [Gelderman Farms](#) from the Fraser Valley and either Windsor Quality Meats or Stong's Markets in Vancouver.

### Peach basil chutney

makes 2 cups

- 3 Tbsp shallots, finely minced
- 1/3 cup white wine vinegar
- 1 pound\* peaches, peeled and diced 1/2 inch (\*3 peaches)
- 8 to 10 large fresh basil leaves, chiffonade
- 1 Tbsp honey
- 1 tsp fresh red chillies, minced (or 1/2 tsp chili paste)
- 1/2 tsp sea salt

Combine vinegar and shallots in a small stainless pot. Cook over medium heat until reduced by half. Combine everything. Can be made one day ahead and kept refrigerated.

**Chef Margaret's tip:** It is very important to use ripe peaches. Even at the height of peach season (late July/early August) you usually need to get your peaches two or three days in advance. If you are in a hurry, you can carefully place a few in a paper bag and add an apple. The apple will release a natural ethylene gas and speed up the process of ripening, usually overnight.