



# *Pork Crostini w/ Apple-Cranberry Chutney*

**Yield:** Aprox 24 pieces

**Prep time:** 45 min

**Total time:** 70 min

## *Ingredients*

$\frac{3}{4}$  cup Apple Juice  
 $\frac{1}{4}$  cup Brandy, plus  
 $\frac{1}{4}$  cup apple jack or apple brandy (to omit just add  $\frac{1}{4}$   
cup more apple juice)  
2 Tbsp light brown sugar  
2 Tbsp Dijon mustard  
1 Tbsp olive oil  
1 clove garlic, minced  
1 tsp salt

$\frac{3}{4}$  tsp pepper  
 $\frac{1}{2}$  tsp cinnamon  
 $\frac{1}{4}$  tsp allspice  
 $\frac{1}{4}$  tsp cayenne pepper or crushed pepper flakes  
1 2-2  $\frac{1}{2}$  lb pork tenderloin (sometimes 2 pieces in  
package, use both)  
1 mini wheat or multi-grain baguette  
1 clove garlic, peeled, whole

## *Directions*

1. Mix all ingredients except tenderloin, bread and whole garlic clove together in small bowl.
2. Pat tenderloin dry with paper towel and remove any excess fat and silver threading and place in plastic freezer bag. Add marinade to bag. Massage into meat and let marinate for at least 4 hours, up to overnight in refrigerator. Before grilling remove from refrigerator and let rest on counter to bring to room temperature.
3. Preheat outdoor grill to medium high. Spray grill with cooking spray or wipe with olive oil. Remove tenderloin from marinade (remove excess marinade) and place tenderloin diagonally on grill. Cook 7-10 minutes until light grill marks appear. Turn over and cook additional 7-10 min until grill marks appear. Reduce heat on grill, turn tenderloin to lay opposite direction on grill (to form crisscross grill marks) and cook until internal temperature in thickest part reads 140 degrees.
4. Remove from grill and wrap in aluminum foil tightly and allow meat to rest for at least 10 min. Internal temp should now be at 145 – 150 degrees.
5. Remove pork from foil and cut into 3 inch pieces. Using a food processor with the slicing blade installed, feed 3 inch pork pieces into chute of food processor and slice. Continue this process until all pork is sliced (or you have enough volume for the crostini).
6. Slice baguette at a 45-degree angle across the loaf into  $\frac{1}{4}$ " slices (thicker if desired). Place on baking sheet and broil until light brown. Flip over and broil until just turning color. Remove. Using whole garlic clove, rub darker side with garlic.
7. Place sliced tenderloin on top of prepared slices of crostini. Top with apple-cranberry chutney (recipe below) and garnish with fresh chiffon (cut) basil. Serve warm or room temperature.

## Apple-Cranberry Chutney

### *Ingredients*

1 Granny Smith apple, peeled, cored and Diced  
½ cup whole fresh cranberries  
¼ cup onion, small dice  
2 Tbsp apple cider vinegar  
3 Tbsp brown sugar

½ Tbsp orange zest from fresh orange  
1 Tbsp fresh orange juice  
½ Tbsp grated fresh ginger (or ½ tsp ground)  
1 tsp cinnamon  
pinch of ground cloves

### *Directions*

1. In a small saucepan combine all ingredients. Cook over medium heat until cranberries start to break down and apples are soft but still firm. Add small amount of water as cooking if needed to keep thick consistency. Let cool.