

# CITY



KATHLEEN RAKE

## RECIPE PAIRING: Tinhorn Creek Gewürztraminer 2012

**WHITE WINE:** Gewürztraminer 2012

**PRODUCER:** Tinhorn Creek

**COUNTRY/REGION:** Okanagan: BC VQA

**GRAPE/BLEND:** Gewürztraminer

**PRICE/ABV:** \$16.99/12.9%

**THROUGH THE EYES:** Bright, clear light yellow.

**ON THE NOSE:** Sweet spice, rose petals, stone fruit and lychee.

**ON THE PALATE:** Stone fruit, green apples, citrus and ginger, with light mineral notes.

**OVERALL:** Dry, well-balanced, juicy and refreshing. More complex than anticipated. Drink it solo or with food.

**BUY IT:** B.C. liquor stores, winery.

**PAIR IT:** Pair with spicy or fragrant foods for a refreshed palate between bites.

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# Glazed Pork Tenderloin

This recipe puts a modern twist on the traditional ham with pineapple slices and it makes a great dish for entertaining. The pineapple salsa recipe (at [leppfarmmarket.com](http://leppfarmmarket.com)) adds a fresh element to the dish!

### SPICE RUB

- 1 tbsp each garlic powder & chili powder
- 1 1/2 tsp sugar
- 1 tsp salt
- 1/4 tsp pepper

### SAUCE

- 1 cup apricot or peach jam
- 1/3 cup barbecue sauce
- 1 tsp grated fresh ginger root
- 1/4 tsp garlic powder
- 1/4 tsp hot pepper sauce
- 3 tbsp lime juice
- 2 Lepp's pork tenderloins (trimmed of fat and silver skin)

### DIRECTIONS

Combine spice rub ingredients, rub into tenderloins. Cover loosely and refrigerate for 4 – 24 hours.

Mix sauce ingredients. Remove 1/2 cup for basting, reserve remainder.

### GRILLING:

Preheat grill to medium-high. Grill for 5 minutes, turning occasionally to sear and set the spice crust. Reduce heat to medium low and baste with sauce, cooking until internal temperature reaches 140-145 degrees.

### OVEN ROASTED:

Preheat oven to 400 degrees. Line a baking sheet with foil. Spray a baking rack that fits inside the baking sheet with cooking spray and place on baking sheet. Place tenderloins on rack. Bake for 15 minutes, and baste with sauce. Bake another 10 minutes, baste again. Continue basting until internal temperature is 145 degrees.

Let rest for 5-10 minutes to allow juices to reabsorb into meat. Slice and serve with reserved sauce, or with a fresh pineapple or mango salsa (recipe at [leppfarmmarket.com](http://leppfarmmarket.com)).



# The Farmer and the Foodie

The unpredictability of life means that obstacles will always arise that require creativity to overcome. In recent years, unknown to many consumers, too many of our quality BC pork farmers have shut down due to the increasing economic pressures caused by the cyclical nature of the industry. As second generation hog farmers, it meant that with the growing awareness of choosing local food, the time was right for us to re-invent ourselves as farmers and for the landmark green corn shack to "grow up"!

Lepp Farm Market was created to bring our customers the best of BC's foods, including our beloved pork, as well as provide a future farming opportunity for our children. When

you purchase our pork chops or fresh sausages, you can be assured that the pork was raised in the barns right behind the market, and we've eliminated routinely administered antibiotics and animal by-products in the feed.

I can confidently state that the remaining producers are determined and optimistic, and are working with renewed enthusiasm to meet the growing pork needs of BC's diners. This industrious group is able to supply only 10% of BC's pork, so if you're committed to buying local and supporting BC farmers, you'll just have to look a little harder to find the BC Pork logo on your Easter ham and favorite smoky bacon!

Better when shared.



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