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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Pork Provence

I have mentioned this before, but as this month's recipe serves to remind me it is worth mentioning again: the Thursday food column in the Arizona Republic is a reliable source of fun & easy recipes for your family. This is a flavorful two-pan meal that is simple enough to whip up after work, but also makes a great presentation if you want to serve it for your dinner guests.

1 pound small new potatoes	2 teaspoons dried herbes de Provence
1 pound baby carrots	1/2 cup orange marmalade
1 pork tenderloin, about 1 pound	2 tablespoons white wine, or white wine vinegar

1. Preheat oven to 425°.
2. Slice the potatoes into quarters and place them in a medium-sized pot. Add the carrots and enough water to cover them all. Bring to a boil and cook for 4 minutes.
3. Place the pork in a lightly-oiled 9x13 baking pan. Drain the potatoes & carrots and arrange them around the pork in an even layer. Sprinkle the herbes de Provence over the pan, and then roast for 15 minutes.
4. Combine the marmalade and wine or vinegar in a small bowl. Brush some directly on the pork loin, and pour the rest evenly over the carrots & potatoes. Return pan to oven for an additional 15 minutes of roasting.
5. Check pork to make sure it has reached about 160° on a meat thermometer. Put it back in for 5 minutes if it is not quite done.

Makes 4 generous servings. Total time with cooking & preparation is under an hour.

If you don't have a jar of herbes de Provence in your pantry, you can come pretty close by combining dried thyme & rosemary, with a little marjoram, basil, or lavender thrown in if you have them. Like many dishes that combine a meat entrée with a savory fruit glaze, this one lends itself to experimentation & variation. You can alter the meal nicely by using a dark balsamic vinegar or red wine instead, or by substituting cherry, apricot, or currant preserves for the marmalade



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