



GRILLED PORK LOIN WITH QUINCE SAUCE

Peter Pankhurst, Savoy Cabbage, Cape Town

SERVES 6

ACTIVE TIME: 55 MIN START TO FINISH: 1 DAY

While it's not quite the same as Cape Town native Peter Pankhurst's original version (he uses warthog and a sour fig unavailable in the U.S.), we love this tender meat and velvety, autumnal sauce. Most of the work can be done ahead, rendering this elegant dish perfect dinner-party fare.

FOR BRINED PORK

- 6 cups water
- ½ cup kosher salt
- ⅓ cup sugar
- 3 dried juniper berries (see cooks' note, below), crushed
- 1½ teaspoons black peppercorns
- 1 sprig thyme
- 1 Turkish or ½ California bay leaf

6 (1-inch-thick) slices center-cut pork loin (2 lb)

FOR QUINCE SAUCE

- 2/3 cup finely chopped shallots (1/4 lb)
- 1 garlic clove, finely chopped
- 2 tablespoons canola oil
- 1 (1/2-lb) quince (see cooks' note, below), peeled, seeded, and chopped
- 1 sprig thyme
- 1½ cups dry white wine (preferably dry Riesling)
- 2 cups brown veal stock, or 1/4 cup Demi-Glace Gold concentrate (see Shopping List, page 255), diluted with 2 cups water
- 1 cup chicken stock or reduced-sodium chicken broth
- 1 cup heavy cream

ACCOMPANIMENT: onion-Port marmalade (page 98)

BRINE PORK: Bring water, kosher salt, sugar, juniper berries, peppercorns, thyme, and bay leaf to a boil in a pot, stirring until sugar and salt are dissolved, then pour into a deep bowl and cool brine completely. Add pork and let it brine, covered and chilled, at least 12 hours.

MAKE SAUCE: Cook shallots and garlic in oil in a heavy medium saucepan over medium-low heat, stirring, until softened, about 5 minutes. Add quince and thyme and cook, covered, stirring occasionally, until softened, about 5 minutes. ▶ Add wine and cook, uncovered, over medium heat until liquid is syrupy and reduced to about ¼ cup, about 10 minutes. ▶ Add stocks and boil over medium-high heat, uncovered, stirring occasionally, until fruit is tender and liquid is reduced to about 1½ cups, 10 to 15 minutes (stir more

frequently toward end). Mash fruit into sauce, then add cream and bring to a boil. Strain through a fine-mesh sieve into a bowl, pressing on and then discarding solids. Return to saucepan and season with salt and pepper. If necessary, boil until thick enough to coat back of a spoon.

GRILL PORK: If using a charcoal grill, open vents on bottom. Light a large chimney starter full of charcoal (preferably hardwood). When coals are lit, dump them out across bottom rack. When charcoal turns grayish white (start checking coals after 15 minutes), the grill will be at its hottest. It will be the right heat (medium-hot) when you can hold your hand directly over the coals for 3 to 4 seconds.

► If using a gas grill, preheat burners on high, covered, 10 minutes, then reduce heat to medium-high.

► Discard brine, then pat pork dry and brush with oil. Oil grill rack, then grill pork, turning once, until just cooked through, about 8 minutes total. Transfer to a platter and let stand, loosely covered with foil, 5 minutes.

► Serve pork with sauce and marmalade.

COOKS' NOTES: Juniper berries can be found in the spice aisle of most supermarkets.

• If quince are out of season, substitute ½ Fuji apple plus ½ Bosc pear.

• Pork can be brined up to 2 days.

• Quince sauce can be made 1 day ahead. Chill, uncovered, until cold, then cover. Reheat over low heat.

• If you aren't able to grill outdoors, pork can be cooked in a hot oiled large (2-burner) ridged grill pan over medium-high heat, 8 to 10 minutes.

For the ONION-PORT MARMALADE recipe, see page 98.