

## Four-Herb Tabbouleh

• TOTAL: 45 MIN • 6 SERVINGS

This delightful tabbouleh, which uses Israeli couscous in place of bulgur, follows the Lebanese tradition of including more herbs than grain. Grace adds both parsley and lovage, which has a light, bright flavor similar to celery leaves.

**1/4** cup plus 3 tablespoons extra-virgin olive oil  
**2** large garlic cloves  
**1** cup Israeli couscous (6 ounces)  
**1 1/4** cups water  
Salt  
**3** tablespoons freshly squeezed lemon juice  
Freshly ground pepper  
**2** cups tender flat-leaf parsley leaves  
**1** cup lovage leaves or tender light-green celery leaves  
**1/2** cup mint leaves  
**1/4** cup snipped chives  
**1** jalapeño—halved, seeded and thinly sliced crosswise  
**1** pint grape tomatoes, quartered  
**1** seedless cucumber, peeled and finely diced

1. In a medium saucepan, heat 1 tablespoon of the olive oil with the garlic cloves and cook over moderate heat until the garlic is lightly browned in spots, about 2 minutes. Add the Israeli couscous and cook, stirring, until lightly browned, about 2 minutes. Add the water, season with salt and bring to a boil. Cover and cook over low heat until the couscous is tender and the water is absorbed, about 10 minutes.
2. Pick out the garlic cloves from the couscous and mash them to a paste. Transfer the garlic paste to a large bowl and whisk in the lemon juice and the remaining  $\frac{1}{4}$  cup plus 2 tablespoons of olive oil. Season with salt and pepper and stir in the couscous. Refrigerate for 10 minutes, just until no longer warm.
3. Add the parsley, lovage, mint, chives, jalapeño, tomatoes and cucumber to the couscous and toss well. Season with salt and pepper and serve.

## Grilled Pork Tenderloin with Herb Salsa

• TOTAL: 45 MIN • 4 SERVINGS

Grace loves serving grilled pork with a tangy-sweet salsa of parsley, oregano, olives and currants. Butterflying and pounding whole pork tenderloins maximizes the amount of surface area that will get deliciously charred.

**1** cup flat-leaf parsley leaves  
**2** tablespoons oregano leaves  
**1/4** cup pitted green olives  
**3/4** cup extra-virgin olive oil, plus more for brushing  
**1/4** cup dried currants  
**2** tablespoons fresh lemon juice  
Salt and freshly ground pepper  
**1** sweet onion, cut into  $\frac{1}{2}$ -inch-thick slabs  
**1** pound Broccolini  
**1** large pork tenderloin (about  $1\frac{1}{4}$  pounds)  
**1/2** teaspoon smoked paprika

1. In a food processor, combine the parsley, oregano, olives and the  $\frac{3}{4}$  cup of olive oil and process to a fine paste. Add the currants and lemon juice, season with salt and pepper and pulse to blend.
2. Light a grill and oil the grates; alternatively, heat a grill pan. Brush the onion slabs and Broccolini all over with olive oil and season with salt and pepper. Grill over high heat, turning once or twice, until charred and tender, about 5 minutes for the Broccolini and 8 to 10 minutes for the onion.
3. Meanwhile, butterfly the pork, cutting halfway through the meat; open the meat on a work surface. Using a meat pounder, pound the tenderloin to a  $\frac{1}{2}$ -inch thickness. Brush the pork with olive oil and season with the paprika and salt and pepper. Grill over high heat, turning once or twice, until browned and cooked through, about 8 minutes. Let the pork rest for 5 minutes, then cut into thick slices. Serve with the grilled Broccolini and onion and pass the herb salsa alongside.

**MAKE AHEAD** The herb salsa can be refrigerated for up to 2 days.

**WINE** Concentrated, peppery South African Syrah: 2008 Noble Hill. ●