



## *Cinnamon Cured Pork*

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<i>1 whole pork loin</i>	5 tbsp minced garlic
1 cup water	1 tbsp cumin
1 cup apple juice *	2 sticks cinnamon or 1 tbsp ground cinnamon
1 cup sugar	3 5-star anise kernels
1 cup salt	3 chipotle peppers presoaked and minced

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1. Puree the ingredients in a blender until smooth.
2. Set 1 whole pork loin in deep pan and marinade for at least 2 days.
3. Drain set on rack and roast in 350 degrees oven for 45min - 1 hr.
4. Serve with Three Onion Marmalade.

*\* consider substituting pinot noir for apple juice*

## *Three Onion Marmalade*

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2 white onions
2 yellow onions (or other - vidalia, maui)
2 leeks - white part only, peeled and sliced 1/8"
1/2 cup orange juice *
1/4 cup sugar

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1. Saute in 2 tbsp olive oil.
2. Mix orange juice and sugar.
3. Add orange juice mixture 2 tbsp at a time, every few minutes.
4. Continue cooking until brown and caramelized over low heat - about 30 min.
5. Serve with Cinnamon Cured Pork.

*\* consider substituting pinot noir for apple juice*

Enjoy with *TR Elliott* Pinot Noir.