

# Blackberry BBQ Pork Tenderloin with Asiago and Rosemary Smash

Prep Time: 50 Min. | Cook Time: 30 Min. | Ready in: 4 Hrs. | Yields: 2

## INGREDIENTS:

- 1 to 1-1/2 Lb. Pork Tenderloin, Trimmed
- 4 Oz. Blackberry BBQ Sauce
- 2 Large Baking Potatoes
- 1/2 Head of Broccoli
- 6 Fresh Blackberries
- 5 Oz. Asiago Rosemary Smash

## Brine for Pork Tenderloin:

- 1 Qt. Apple Cider  
(apple juice can be used when cider is not in season)
- 1/2 Cup Brown Sugar
- 1 Tbsp. Salt
- 2 Sprigs of Fresh Rosemary

## COOKING DIRECTIONS:

- In a small mixing bowl whisk Salt and Brown Sugar into Apple Cider until fully dissolved, add Rosemary.
- Place Brine and Pork Tenderloin into Ziploc type bag and refrigerate for 3 Hours.

## Blackberry BBQ Sauce Ingredients:

- 1/2 Cup Tomato Ketchup
- Small Pinch of Garlic Powder
- 1/2 Cup Tomato Sauce
- Small Pinch of Onion Powder
- 1/4 Cup Brown Sugar
- Small Pinch of Mild Chili Powder
- 1/4 Cup Red Wine Vinegar
- 1/4 Tsp. Paprika
- 2 Tbsp. Molasses
- Pinch of Ground Cumin
- 1/2 Tbsp. Butter
- Pinch of Cayenne
- Always: Salt and Pepper to taste
- 6 Tbsp. Seedless Blackberry Preserves

## COOKING DIRECTIONS:

- In small sauce pan mix together all above ingredients EXCEPT the Seedless Blackberry Preserves. Simmer on low heat for approx. 10 minutes.
- Turn off heat and whisk in Seedless Blackberry Preserves until completely dissolved, sauce will have a deep dark color to it. Set aside.

## Asiago Rosemary Smashed Potato

### Ingredients:

- 2 Large Baking Potatoes
- 4 Oz. Shredded Asiago Cheese
- 1 Sprig of Rosemary, finely chopped
- 1 Tbsp. Butter
- 4 Oz. Skim Milk
- Salt and Pepper to taste

## COOKING DIRECTIONS:

- Peel and cube Baking Potatoes, place in pot of water, boil until potatoes are soft (remember to salt your water).
- Drain boiled potatoes.
- In small mixing bowl mash boiled potatoes, add remaining ingredients and whisk until fluffy. Set aside.

## PREPARATION OF DISH INSTRUCTIONS:

- Remove Pork Tenderloin from Brine and place on Preheated Grill.
- Cook Pork Tenderloin for approx. 10 minutes on Hi Heat until inner temperature reaches 145 degrees. Let rest For 5 minutes.
- While Pork Tenderloin is cooking on grill prepare Asiago Rosemary Mash, Blackberry BBQ Sauce, and Steamed Broccoli.

## FINAL PLATING:

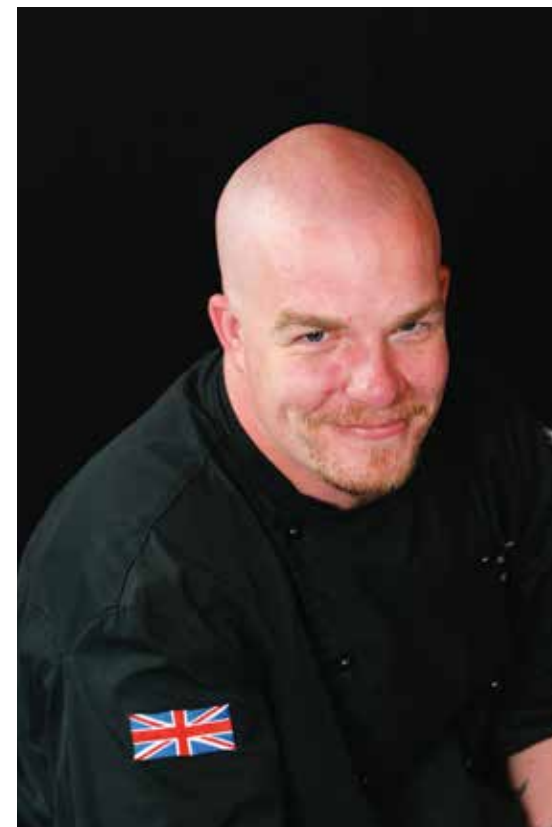
- Pipe Asiago Rosemary Mash on each plate.
- Cut Pork Tenderloin on a bias and rest against Mash with Broccoli.
- Drizzle Blackberry BBQ Sauce atop sliced Pork Tenderloin.
- Garnish with Fresh Blackberries.

FEATURED CHEF RECIPES | Park Place Hotel Minervas Restaurant & Bar



# Park Place Hotel Minervas Restaurant & Bar

## Traverse City



## MARC PRITCHARD, EXECUTIVE CHEF

### PARK PLACE HOTEL MINERVAS RESTAURANT & BAR

Marc Pritchard was born and raised in Birmingham, England where he was classically trained at the Birmingham College of Food, Tourism and Creative Studies, and received his Bachelor's Degree in Culinary Arts. He immigrated to the United States at the age of 19 and has worked at the Park Place Hotel since 1997. He has over 20 years of culinary experience and is **Michigan Lodging and Tourism Association's 2015 Culinary Star**.

Marc is also a self-taught Ice Carver; he provides ice sculptures for the restaurant and downtown areas during the holiday season. He has competed in the annual Bay Harbor Ice and Spice Festival ice carving competition and holds several medals and ribbons. In addition, Marc coaches girls and boys youth soccer with the local TBAYS/North Storm Soccer Club. He holds multiple goal keeping and coaching certificates/diplomas.

## Raspberry Sunset Martini

Yields: 2

### INGREDIENTS:

- 4 Oz. Raspberry Vodka
- 2 Splashes of Chambord
- 2 Splashes of Lemonade
- Sugar, to coat rim of glass

### DIRECTIONS:

Place Vodka, Lemonade and Chambord into shaker/mixer and shake for 1 minute, wet rim of glass and dip into sugar to coat rim, pour Martini into glass and enjoy.

FEATURED CHEF RECIPES | Park Place Hotel Minervas Restaurant & Bar



traverse city

# Landmark hotel






Whether you are traveling for business or pleasure, the Park Place Hotel offers the best of it all! Rich in history and located in the heart of downtown Traverse City, we are surrounded by the shopping, dining, arts, attractions and recreational opportunities that make this area such a desirable destination year-round.

Our on-site restaurant, Minervas, is home to  
*Michigan Lodging and Tourism Association's Culinary Star of the Year*; Marc Pritchard.  
As our head chef, Marc has been cited for being  
"a consistently creative chef with a passion for food, presentation and attention to detail".



**PARK PLACE HOTEL**

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