

Coffee Crusted Pork Loin

Pork loin is a great cut of meat because it is very versatile. Pork can take lots of bold flavors and still shine through. Crusting the outside with coffee and putting aggressive spices gives the pork an intense flavor. The sweetness from the drunken cherry sauce will balance out the entire dish. This recipe can be served alone or along with polenta or mash to absorb all of the juices and flavors.



Recipe

		Recipe Serves
		4
Ingredient	Amount	
Pork Loin	2	lb
Ground Coffee	1/2	cup
Cayenne Pepper	1	tbsp
Paprika	1	tsp
Onion Powder	1	tsp
Garlic Powder	1	tsp
Black Pepper	1	tsp
Kosher Salt	1	tsp
Black Cherries	1	cup
Brown Sugar	2	tbsp
Honey	1	tbsp
Orange Juice	1/4	cup
Bourbon	1/4	cup
Micro-Greens (optional)		----

Instructions

1. Heat grill pan and wipe with vegetable oil.
2. Pre-Heat oven to 350 degrees.
3. Mix coffee, cayenne pepper, paprika, onion powder, garlic powder, black pepper, and 1/2 tsp of kosher salt in a bowl.
4. In a small saucepan heat up black cherries with the brown sugar, honey, orange juice, bourbon, and 1/2 tsp salt.
5. Reduce cherries until liquid is halved and keep warm for serving.
6. Take paper towels and remove all moisture off of the pork loin and then roll in the coffee mixture to completely cover.
7. Using tongs, place pork loin on the grill pan and keep in one spot until grill marks appear. Turn the pork loin 90 degrees left or right to give you grill marks with a cross-cross-hatch pattern.
8. Once you get the pork marked place on a sheet tray and put into the heated oven using an instant read thermometer to go to the temperature of your choice.
9. Take out pork and let rest for up to 5 mins before slicing, after slicing place cherries and sauce on top and serve with micro-greens as your garnish.