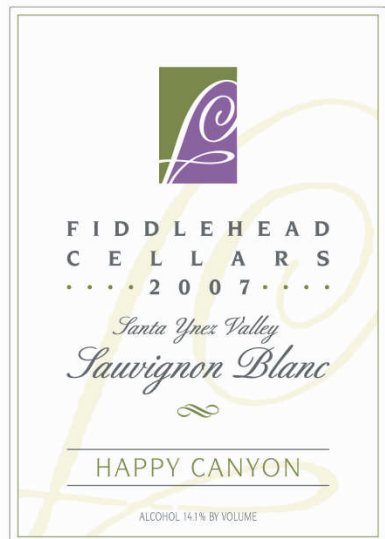


FIDDLEHEAD CELLARS

FROM BABETTE'S KITCHEN

Great with Fiddlehead Cellars Happy Canyon Sauvignon Blanc

ROAST RACK OF PORK WITH QUICKLY BRAISED CANNELLINI BEANS



INGREDIENTS

FOR THE PORK

1 8lb rack of pork loin
Kosher salt
Freshly ground black pepper

FOR THE CANNELLINI BEANS

1 15oz. can of cannellini beans
1 stalk of celery, finely diced
1 medium carrot, finely diced
¼ of a small onion, finely diced
4-6 oz. chicken stock
3 leaves of fresh sage
1 Tablespoon extra virgin olive oil
Salt and freshly ground black pepper to taste

Preheat oven to 500 degrees

Remove pork from refrigerator 1 to 2 hours before roasting

PREPARATION

FOR THE PORK

1. Rub outside of pork with Kosher salt and freshly ground pepper
2. Place pork on a roasting pan with a rack and position in center of oven
3. Roast for 45 minutes or until the internal temperature reaches 160 degrees
4. Remove from oven and let rest for 15 minutes
5. Carve between each bone and serve

FOR THE CANNELLINI BEANS

1. Empty can of beans into a strainer and rinse under cold water
2. Add olive oil to a sauce pan and heat over medium heat
3. Sauté celery, carrot and onion until soft
4. Add beans and stir well
5. Add chicken stock and bring up to a simmer
6. Add sage leaves
7. Simmer uncovered until mixture thickens, stirring occasionally
8. Season with salt and pepper and serve

Enjoy with a bottle of FIDDLEHEAD CELLARS Sauvignon Blanc or Pinot Noir!

Cheers!  Winemaker