



RECIPE BY
EXECUTIVE CHEF TODD KELLY

Roasted Pork Tenderloin with Celery Root, Tangy Pears and Wilted Spinach

Bourbon Pork Brine

1 c Whiskey
1/4 c Salt
1/2 c Dijon Mustard
1 T+ 1 t Paprika
1/2 c Honey

- Clean pork tenderloin
- Combine all ingredients and marinated overnight

1/2 c Honey
1 T Mustard Seed
1 t Coriander Seeds

- Toast mustard and coriander seeds and add to honey
- Refrigerate

Celery Root

1 # Celery Root
1 c Heavy Cream
1 c Water
1 T Butter

- Peel and dice celery root
- Combine all ingredients in a sauce pot and cook until celery root is tender
- Puree in a blender until silky and smooth
- Season with salt and pepper

Tangy Pears

2 T distilled vinegar
1 T sugar
2 ea pears

- Simmer vinegar and sugar
- Add peeled cored and sliced pears and simmer for 2 minutes
- Cool to room temperature

Wilted Spinach

1 # Cleaned Spinach
1 ea Shallot
1 T Butter

- In a sauté pan over medium heat cook shallot and butter for 30 seconds
- Add spinach and wilt
- Season with salt and pepper

Sauce

1/2 lb Bacon
1/2 ea Onion
1 bunch Fresh Thyme
1 qt Chicken Stock

- In a sauce pan cook bacon until crispy
- Add onion and cook until fragrant
- Add thyme and chicken stock and cook until desired consistency
- Season with salt and pepper; strain

To Finish The Dish

- Sauté pork until over medium heat until medium about 5 minutes
- Place small amount of honey on each piece of pork and place in a 400 degree oven until honey is melted
- Place a small amount of celery root in the center of the plate and top with spinach and pork
- Drizzle with sauce and top each piece of pork with a slice of pear

HILTON CINCINNATI
NETHERLAND PLAZA

35 WEST FIFTH STREET
CINCINNATI, OHIO 45202
513-421-9100

WWW.ORCHIDSPALMCOURT.COM