

BBQ PORK TOWERS WITH THYME-MUSTARD

Serves: 4 people; makes about 16-18 towers
Prep Time: 45 min

Ingredients

**Ingredients in bold italics are available for purchase at Vina Robles or at www.cahootscatering.com/*

- 1 Pork tenderloin (approx. ¾ lbs)
- 2 tbsp Olive oil
- 1-1½ tbsp ***Cahoots “House Rub” Seasoning***
- 4 oz. Whole grain mustard
- 1 oz. Liquid honey
- 2 tbsp Fresh Thyme, roughly chopped
- Cracked, black pepper
- 1 Red bell pepper, quartered & sliced into strips
- 1 French style baguette, cut into ½ inch slices



Directions

1. Open a bottle of ***Vina Robles 2005 Cabernet Sauvignon***, and pour yourself a glass!
2. Brush the pork loin with the olive oil and season with ***Cahoots “House Rub” Seasoning***. Let marinade for about 30 minutes and BBQ on medium heat on all sides for approximately 25 minutes. Cover with aluminum foil and let rest for about 15 minutes.
3. Mix the mustard, honey and the thyme in a small bowl; season with cracked black pepper.
4. In a small pan, heat up a little bit of olive oil, add the peppers and sauté on high heat for approx 1-2 minutes, season to taste with salt & cracked black pepper, set aside.
5. **Arranging the towers:** slice tenderloin in approximately ½ inch thick slices and place on top of the sliced bread. Garnish with the red peppers and drizzle with the thyme-mustard.
6. Enjoy with the rest of the ***Vina Robles 2005 Cabernet Sauvignon***.

Hints

- Serve with a nice mixed green salad
- Substitute ***Cahoots “House Rub”*** with your regular BBQ seasoning
- Grill the baguette slices on the BBQ for a superb crispy taste

Nicholas de Luca’s **“Winemaker’s Choice of the Month”** for June 2011:
Vina Robles 2005 Cabernet Sauvignon

Inspired recipe creation by our **Swiss Chef, Martin Columberg:**
a very tasty appetizer, for all BBQ Fans!