

Saturdays *with the* Chef

Pork Tenderloin with Tomato Goat Cheese Grits and Peach Compote

Tomato Goat Cheese Grits

½ cup yellow corn grits, cooked
20 oz chicken stock
¼ cup heavy cream
1 8 oz package goat cheese
1 purple Cherokee tomato or 2 Roma
½ clove garlic
1 tbsp salted butter
Salt and pepper to taste

1 pork tenderloin (approx. 24 oz)

Season and sear in 350 oven 35 minutes or until internal temperature reaches 140 degrees. Rest for 10 minutes and slice thin.

Peach Compote

2 peaches, diced
1/4 cup red pepper, diced
1/4 cup red onion, diced
2 tbsp butter, 2 tbsp brown sugar

Sautee the peach compote ingredients together. Scoop a small mound of grits, top with a slice of pork tenderloin and garnish with peach compote.



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