

SAXA Recipe Card



Brine Cured Pork Tenderloin

Ingredients:

225g SAXA Fine Sea Salt

225g sugar

2L spring water

1 tbsp saltpeter (available from butchers or food specialists)

1 tbsp whole black peppercorns, bruised

1 tbsp whole allspice, bruised

4 pork tenderloins, about 500-600g each

Directions

1. In a large pot combine the water with the salt, sugar and saltpeter and set over high heat. Bring to the boil and stir until salts and sugar are dissolved. Remove from heat and add the spices. Cool to room temperature.
2. Rinse the pork in cool running water and pat dry.
3. Place the loins in a non-reactive container and pour the cooled brine over them. Use a clean plate or a small, clean cutting board to weight the tenderloins; they must be completely submerged in the brine.
4. Cover tightly and place in the refrigerator or a very cool pantry for one week.
5. Discard the brine, wrap the pork and use within ten days.

Tips

The pork is excellent baked with mustard and maple syrup glaze or sliced into a potato salad.

Serves 12

Prepare in 20 minutes

Brine over 1 week