



WISCONSIN CHEESE PRESENTS

FAVORITE FOODS

WITH CHEF

Michael Symon

EPISODE
12

Pork Tenderloin Sandwich with Wisconsin Gouda



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Pork Tenderloin Sandwich with Wisconsin Gouda

BY CHEF MICHAEL SYMON

For a quick and easy meal, Chef Michael Symon creates a dish bursting with flavor. Simple and spicy, the recipe features full-bodied Wisconsin Smoked Cumin Gouda, pork tenderloin, and pickled chilies. The rich taste of the Wisconsin Smoked Cumin Gouda delivers on all the deliciousness a pulled pork sandwich promises.



ABOUT THE CHEF

Chef Michael Symon graduated from the Culinary Institute of America in Hyde Park, New York in 1990. He is a restaurant owner, chef, author, and TV personality. He has garnered countless accolades over the years, among them the renowned title of "Iron Chef" in 2007 and the James Beard Foundation award in 2009.



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COOKING DIRECTIONS

Make the pickled the chilies:

Divide chilies between two 1-quart jars and cover with water to come to within 1/2 inch of jar rims. Pour water out into a measuring cup. Note the measure and pour off HALF the water, retaining the rest.

Replace the discarded water with equal amount of sherry vinegar. Pour water-vinegar mixture into nonreactive saucepan. Add 2 tablespoons sugar and 2 tablespoons salt for each 3 cups of liquid in the saucepan. Add bay leaves, coriander seeds, peppercorns, cumin seeds, marjoram and garlic. Bring to boil over high heat. Reduce heat and simmer pickling liquid 10 minutes. Remove from heat; cool slightly. Pour hot liquid into jars, covering chilies. Screw on lids. Can be refrigerated up to 1 month.

Make the sandwiches: Preheat oven to 350°F. Place 1/4 of the pork slices and 2 Smoked Cumin Gouda cheese slices on each bun bottom. Place on baking sheet along with bun tops on the side. Heat for 2 minutes or until cheese melts. Remove from oven and place a serving of chilies, cilantro and a couple shakes of hot sauce, if using, over the cheese. Place bun tops over. Serve immediately.

*To roast the tenderloin: Preheat oven to 375°F. Lightly brush tenderloin with olive or vegetable oil; salt and pepper loin. Place on rack in shallow roasting pan and roast, uncovered, for about 35 minutes, or until meat thermometer registers medium (155°F-160°F).

**If using a plain Smoked Gouda, you may sprinkle a bit of ground cumin for flavor over cheese slices before placing in oven.

No. of Servings: 4

INGREDIENTS

For the pickled chilies:

(Recipe from Michael Symon's *Live to Cook*, page 120)

- 2 pounds whole fresh chilies, such as Fresno, jalapeño or Hungarian hot (banana)
- Sherry vinegar
- Sugar
- Kosher salt
- 2 bay leaves
- 2 tablespoons coriander seeds
- 2 tablespoons black peppercorns
- 1 teaspoon cumin seeds
- 4 sprigs fresh marjoram
- 3 garlic cloves

For the sandwiches:

- 1 pound whole pork tenderloin, grilled for about 10 minutes or roasted* to medium and thinly sliced
- 8 slices Wisconsin Smoked Cumin Gouda cheese**
- 4 brioche buns, split
- 1/2 cup cilantro leaves
- Hot sauce of your choice, optional



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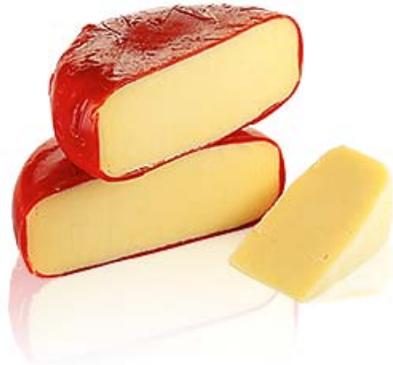
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FEATURED CHEESE

Wisconsin Gouda



Wisconsin cheesemakers proudly carry on the tradition of making fine Gouda, a cheese first produced more than 800 years ago in Holland. Both the age and flavor of Gouda can be determined by the color of the wax casing: red wax suggests mild, yellow or clear wax suggests aged or flavored, and black or brown wax suggests smoked. Wisconsin produces Gouda in many varieties: plain, caraway, smoked, reduced fat, and endless—a version that is easier to slice.

FLAVOR: Light, buttery, and nutty.

GOES WELL WITH: Crackers, apples, pears, peaches, apricots, cherries, and nuts.

LIKES THESE DRINKS: Beaujolais, Bock, Brandy, Brown Ale, Champagne, Chardonnay, Lager, Pale Ale, Pinot Gris, Porter, Riesling, Scotch, and Stout.