

# Grilled Java Rubbed Boneless Pork Loin with Caramelized Onions and Apples

Chef Frank Caravita, The Café at Fox Run Vineyards, Penn Yan, NY

## Ingredients

4 boneless pork loin chops  
3 ounces Keuka Lake Coffee Roasters  
Pork Java Rub  
2 Spanish onions, julienned  
2 Red Jacket Farms apples, julienned  
1 cup demi sauce (available at specialty  
stores and some supermarkets)  
1 cup Fox Run Port Wine  
olive oil

## Preparation

*Rub pork chops with Java Rub, and grill until medium rare (refer to the temperature guide). Heat oil in sauté pan, add onions, cook until ½ way caramelized, and then add the apples. When caramelized, deglaze with port wine, add demi and reduce by half.*

*Pour on top of pork chops and serve.*

Makes 4 servings

Suggested wine serving: Fox Run Vineyards  
Cabernet Franc Lemberger Blend.

