

A tribute to the magazine of good living

By Jerry Marlowe
Special to the T-R

Gourmet magazine totally dominated my earlier years of learning to cope with the burgeoning interest in finer cuisine. That is why I chose the above title to introduce you to this week's recipe. It is the subtitle on each issue of Gourmet Magazine.

I still feel it will always be the all-time greatest culinary publication. We moved recently and it made it all very worthwhile to uncover the many years of my collection. Ruth Reichl was the editor in chief who I was fortunate to meet on several occasions. It was when I was attending some phenomenal haute cuisine affairs that you got to rub shoulders with people like her. The culinary knowledge you gathered in from those encounters will remain priceless to me forever. But I digress. Let's get to today's recipe and fire up the grill.

OK, now for the pork.

Gather up and mash together $\frac{1}{4}$ cup olive oil, $\frac{1}{4}$ cup chopped sage, a couple of tbs of chopped fennel, 2 tbs minced garlic, plus a little kosher salt. Now rub that all over the pork loin.

The recipe I used called for a 5 pound bone in-center-cut pork loin.



MARLOWE

Okay now let's come up with a Mostarda di Frutta to serve with your lovely roasted pork. I love to say it out loud with either a French or Italian accent. Try it

next time you are in your shower. MOOSTARDA DA FRUTA!

Here we go. Roast that pork at 150 degrees till done. 150 degrees is medium, 155 medium well. While that is going on, make your Mostarda di Frutta to serve with the pork. Whisk together 1 and $\frac{1}{4}$ cups water and 6 tbs dry mustard in a small bowl until smooth. I snuck a little wine in place of all water. Bring $\frac{1}{2}$ cup vinegar (white is best one) and $\frac{1}{4}$ cup packed brown sugar, plus 2 cups of mixed dried fruit.

Head to the cupboard and use up that assortment of raisins, figs, apricots, mangoes you have been needing to toss out and season all that with some salt and pepper. You could make that mixture a few days ahead and have it ready to serve with your marvelous pork dish. So Bon Appetit. Be sure to enjoy your favorite libation with your creation. I found some chilled Riesling white wine to go well with this dish. Many thanks for your kind comments when I run into you around town.