**Grilled Curry Pork Loin**

**With charred peaches and turmeric mustard sauce**

Recipe courtesy of Chef Andrea Nicholson for duBreton Certified Humane® and Organic Pork

Yield: 4 servings

Prep Time: 10 minutes

Cook Time: 45 minutes

**Ingredients:**

6 Tbsp. (90mL) oil with high smoke point (such as vegetable or grapeseed oil), divided (reserve approx. 20mL for peaches)

1 package (approx. 500 g) duBreton Rustic Farm Pork Boneless Loin Filet Curry flavour

3 firm-ripe organic peaches, halved, pitted and cut into wedges

1 Tbsp (15mL) unsalted butter

2 organic shallots (35mL), minced

1 tsp. (5mL) turmeric

1/4 cup (60mL) white wine

1/2 cup (125mL) 35% cream

2 Tbsp. (30mL) honey

2 Tbsp. (30mL) whole-grain mustard

Kosher salt and freshly ground pepper

1 organic lemon, juice only

**Directions:**

Pre-heat BBQ on high heat until the grilling grates are hot, about 15 to 20 minutes, then brush the grill with oil. Remove the Boneless Loin Filet from the package and place in the centre of grate. Discard packaging and remaining marinade. Cover and cook for 12 to 15 minutes, turning every 1-1/2 to 2 minutes, until the meat reaches an internal temperature of 140°F in the thickest part.

Remove the meat from the grill and wrap tightly in a large piece of heavy-duty aluminum foil. Let rest for 10 minutes.

Meanwhile, drizzle peaches lightly with oil. Place flesh side down on the grill and cook for 5 minutes, flipping halfway, or until charred and nicely caramelized. Set aside once cooked.

For the sauce; In a pot set on medium heat, add the butter and shallots and cook for 3 minutes. Add the turmeric and white wine. Cook for 2 minutes. Add the heavy cream, honey, mustard, pinch of salt and pepper. Cook for 6-8 minutes on a simmer until the sauce is reduced by 1/4. Stir in lemon juice and set aside.

Slice the pork into medallions, serve with the peaches and turmeric sauce.