



For Immediate Release

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**Fustini's Celebrates Dad's With
Grilled Pork Tenderloin Marinated with
Michigan Apple Balsamic Vinegar and
New Holland Dragon's Milk Beer**

Perfect for Outdoor Grilling All Summer Long

TRAVERSE CITY, MI June, 2021 – Fustini's Oils and Vinegars is celebrating Father's Day – kicking off the summer grilling season by featuring a Grilled Pork Tenderloin marinated in Michigan Apple Balsamic Vinegar and New Holland Brewing's famous Dragon's Milk Beer.

"Father's Day is a sure sign that the outdoor grilling season has arrived. With so many of us taking on the grilling season, we are exploring new recipes. To celebrate summer and Father's Day, our Fustini's culinary crew has teamed up with New Holland Brewing's Chef Matt Kearby to create this Michigan centric marinade featuring two beloved Michigan products – Fustini's Michigan Apple Balsamic and New Holland's Dragon's Milk Beer. The Marinade is the perfect complement to pork and other proteins all season long," said Jim Milligan, founder of Fustini's Oils and Vinegars.

MARINATED PORK TENDERLOIN

Fustini's Michigan Apple Balsamic and New Holland Dragon's Milk Stout Marinade | Chef Matt Kearby, New Holland Brewing Company



Ingredients:

- ¼ cup Fustini's Michigan Apple Balsamic Vinegar
- ½ cup New Holland Dragon's Milk Beer
- 1 Tbsp honey
- 1 Tbsp Fustini's Medium SELECT Extra Virgin Olive Oil
- 1 tsp red pepper flakes
- 1 Tbsp salt
- 1 Tbsp fresh thyme, chopped
- 1 Tbsp fresh garlic, chopped
- 1 Tbsp shallot, diced
- 1 - 3lb pork tenderloin, trimmed of silver skin & fat

Combine balsamic, beer, honey, olive oil, red pepper flakes, salt, thyme, garlic and shallot in small mixing bowl. Transfer to large marinade bag. Add pork tenderloin. Marinate at least one hour, or longer if desired.

Prepare grill for direct and indirect heat cooking. If using a charcoal grill for cooking, once the charcoal is heated, move the charcoal to one side of the grill to allow for indirect cooking. If using a gas grill turn on ½ the burners, leaving at least one burner off for indirect heat. Remove pork from marinade and discard marinade. Place the pork on prepared direct heat for 3-5 minutes until seared and starting to char. Turn pork over and sear the other side for 3-5 minutes more. Move pork to the indirect heat, cover with lid. Cook 6-8 minutes on each side until the internal temperature of 140° is reached, then let rest on a sheet pan or cutting board. Once pork is rested, slice and serve.

Serving suggestions: Pairs well with grilled asparagus, roasted potatoes, sauteed apples or marinated strawberries.



FUSTINI'S

Let's get together and cook!

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