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Petite sirah, pork a most pleasing pair

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Palate-pleasing pork and praiseworthy petite sirah.

Sounds like they were made for each other.

Evidently both the National Pork Board and a number of petite sirah producers would have us believe so.

They have teamed up to sponsor cooking competitions, educational seminars and tastings for chefs throughout the country. The participating petite sirah wineries include Concannon, EOS, Foppiano, Langtry, Michael-David, Parducci and Rosenblum.

Petite sirah pairs well with dishes like pan-seared pork tenderloin with savory corn and apricot pudding; pork wrapped in cabbage with prawns, apples and red currant sauce; tangerine and coriander spiced pork tenderloin; pork chops with roasted baby potatoes, olives and garlic.

With my next pork chop, you can guess what wine I'll be drinking.

P.S. Chefs can enter the "Taste of Elegance" competitions in Phoenix, San Diego or Palm Springs early next year. Call Larry Cizek at (515) 223-2639 for information.

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