

# CITYSCOPE

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FOOD & DRINK



A TASTE OF CHATTANOOGA'S

*Food, Drinks,  
& Southern  
Hospitality*



Featuring delicious local recipes :: gourmet kitchens :: cooking tips :: entertainment ideas, and more!



STIR // SCOTT EISELSTEIN

## Chili Seared Pork Tenderloin with Blackberry Barbecue Sauce

I've had a ton of amazing food – food is my passion, after all. But to single out one experience isn't how my head works. The exposure to food from an early age and the way that I developed as a chef when I began cooking professionally taught me that the ingredient is the most important element. I try to make dishes that I remember from life's experiences – like my mom pickling vegetables and canning fruits that she'd harvested from our garden. This dish is an example of that, and how I look at food overall.

### Pork

- 1 8 oz. pork tenderloin
- 1 1/2 Tbsp. Sriracha seasoning
- 1/2 oz. canola oil

Drench pork tenderloin in Sriracha seasoning. Add canola oil to a medium hot skillet and place seasoned pork tenderloin into skillet to sear all sides. Place pork into oven and cook to desired temperature. Remove pork from skillet and let it rest a minimum of four minutes before slicing into four even medallions.

### Sauce

- 7 oz. red onions, roughly chopped
- 1 Tbsp. granulated sugar
- 2 oz. canola oil
- 1 tsp. fresh thyme
- 1 Tbsp. fresh rosemary
- 1/2 cup George Dickel
- 1 cup ketchup
- 28 oz. blackberries

In a heated saucepan, add red onions, sugar, and canola oil. On high heat, blister onions until they are almost burnt in appearance. Add thyme, rosemary, and George Dickel to set a flame. Continue to cook until fire has cooked out but some liquid still remains. Remove from heat. Add ketchup and blackberries. Using a hand blender, blend sauce until smooth. Place sauce in the center of a plate, using back of a spoon to smear across the plate. Place pork across sauce and garnish with blackberries.

Photo by Med Dement



# SOUTHERN CLASSICS

RECREATED BY AREA BARTENDERS,  
THESE CLASSIC COCKTAILS EACH HAVE A  
STORIED HISTORY ROOTED IN THE SOUTH.

PHOTOS BY MED DEMENT



## MINT JULEP HISTORY

The mint julep became a popular breakfast drink with Virginia high society during the turn of the 19th century. The juleps were made with brandy or rum, but soon poor Southerners started making them with a cheaper alternative — Kentucky bourbon. In 1938, the spirit became the official drink of the Kentucky Derby, where they were first sold for 75 cents each.

### THE AMERICAN SOUTH JULEP BY STIR

- 10 fresh mint leaves
- 1 1/2 tsp. sugarcane syrup
  - crushed ice
- 2 1/2 oz. bourbon, cognac, apple brandy, or Holland gin

Since there are many interpretations of this drink throughout the South, Stir thinks it best for you to choose your spirit and they'll take care of the mint, crushed ice, sugar, and TLC. If making at home, place the mint leaves in the bottom of an old-fashioned glass and top with syrup. Fill the glass 3/4 of the way full with crushed ice, then add liquor of your choice. Stir and garnish with a mint sprig.

Bartender:  
Josh Treadway