

These recipes are perfect for dinner after a busy day of exploring – and most of it can be done ahead of time!

Recipes/photos courtesy of [Chef Eric LeVine](#)

### **Pork Tenderloin with Apple Marmalade & Corn Hash**

**Serves 4**

Make the marmalade ahead of time and get the pork marinating before leaving home!

#### Ingredients – Apple Marmalade

3 tablespoons olive oil  
1 white onion, thinly sliced  
1/3 c balsamic vinegar  
1/3 c sherry vinegar  
1 c water  
Salt and freshly ground pepper  
2 tablespoons unsalted butter  
1 small green apple, peeled, cored and cut into 1/2-inch cubes  
3 pitted prunes, thinly sliced  
1 c chicken stock  
2 tablespoons finely chopped fresh parsley

#### Method – Apple Marmalade

In a sauté pan over medium heat, warm the 3 tablespoons olive oil. Add the onion and sauté until golden brown, about 5 minutes. Add the balsamic vinegar, sherry vinegar, water and salt and pepper to taste and cook until the liquid has evaporated and the onions are very soft, about 45 minutes.

In a large sauté pan over medium heat, melt the butter. Add the apples and prunes and sauté until slightly soft and caramelized, about 3-5 minutes. Add the onion mixture to the pan and continue to sauté until the flavors have blended, 2-3 minutes longer. Add the stock to the pan and bring to a boil. Remove from heat, stir in the fresh parsley and cover to keep warm. If making ahead, store in an airtight container in the fridge and warm slightly before serving.

#### Ingredients – Pork Tenderloin

2 pork tenderloins, about 3/4 lb each  
Salt & pepper to taste  
¼ cup olive oil  
2 tbsp. fresh thyme, chopped

#### Method - Pork Tenderloin

Rub salt and pepper to taste on all sides of the tenderloins. Sprinkle with thyme and put into a zip top bag. Pour the 1/4 cup olive oil over the top and allow to marinate for up to 8 hours. When ready to cook, preheat the oven to 450° or a gas grill to medium high

Oven: Place the tenderloins in a pan and put it into the oven and roast the pork for 10 minutes. Turn the pork over and roast until firm and pale pink in the center when cut with a knife, about 10 minutes longer.

Gas grill: Place the tenderloins on the grill and cook for 5 minutes. Turn and cook for 5 more minutes. Continue to cook and turn for up to 10 minutes or until pork is firm and pale pink in the center.

When the pork is done, transfer it to a cutting board, tent with aluminum foil and let rest for 5 minutes. Then, using a sharp knife cut the pork tenderloins into slices 1/2-inch thick on an angle.

Divide the corn hash among four plates, top with 3-4 slices of pork, then spoon the warmed marmalade mixture over the pork.

### **Corn Hash: Serves 4**

This can be made ahead of time and served warm or at room temperature.

#### Ingredients

1 tablespoon olive oil  
2 Idaho potatoes, peeled, cubed into ½" pieces  
1 red onion, diced  
1ea red pepper, diced  
2 ears corn, kernels removed  
½ teaspoon salt  
½ teaspoon smoked paprika  
¼ teaspoon cayenne  
½ cup scallions – minced  
¼ cup parsley – diced

#### Method

In a large skillet, heat olive oil over medium-high heat.

Add potatoes, onion, red pepper, corn, salt, smoked paprika and cayenne. Cover pan and sauté veggies until softened, stirring occasionally, about 5-6 minutes. Check potatoes. If not quite cooked, saute for 1-3 minutes until cooked.

Remove lid and stir in scallions and parsley.

If making ahead, store in an airtight container in the fridge and warm slightly before serving.

### **Fresh Berry Parfaits (Use small jars with lids to show off the colorful layers!)**

**Serves 4-6**

#### Ingredients

1 package dessert shells or slices of pound cake  
1 pint of blackberries\*

1 pint of raspberries\*  
10 -12 oz vanilla low fat yogurt

### Method

In the bottom of each vessel place 1 dessert shell, cutting or tearing into bite sized pieces

Divide raspberries evenly among the containers.

Spoon several tablespoons of yogurt on top of the raspberries. Divide blackberries among each container and top with a dollop of yogurt.

These can be made ahead and stored in your cooler or fridge. Just be sure to use containers with a tight fitting lid.

\*You can use all different types of fruit for this simple but tasty dessert. Think about strawberries and blueberries or peaches and raspberries. Sub in bananas for the fruits and you'll have an easy to make banana cream pie. (Make sure you cover the bananas with yogurt so they don't discolor).

### **Want to try some different ideas for S'mores?**

Set up a S'more's bar with your favorite kinds of chocolate, graham crackers and a few other cookies to pair up with a nicely toasted marshmallow:

Here are a few suggestions to get started – though the possibilities are endless!

The Original – Milk Chocolate & graham crackers

Ginger Snaps & Caramel - Ginger snaps with a square of caramel filled chocolate

Mint Chocolate: Graham crackers with mint chocolate

Biscoff: Biscoff cookies & dark chocolate

Rich & Dark - Cinnamon graham crackers & dark chocolate

Peanut Butter - Chocolate graham crackers & a peanut butter cup

Raspberry – Graham crackers with a raspberry filled chocolate square