

Pork Tenderloins Stuffed with Prunes

Category: Pork

Servings: 2

Rating: 10

Source: Bon Appetit

Description:

This dish is great. The pork comes out tender and the sauce is strong, but flavorful. It goes very well with mashed potatoes, particularly the ones with caramelized onions (and peas!).

Serve a crisp North American Pinot Noir to complete a great meal.

Ingredients:

i prunes	6 pitted prunes
!water	1/4 cup warm
i beef stock	1 cup
!chicken stock	1 cup, low salt
butter, unsalted	3 tablespoons
!shallot	2 large chopped
i green onion	1/2 cup, chopped
!carrot	1/3 cup, chopped
i vodka	1/4 cup
!cayenne pepper	to taste
!cream	2 tablespoons
i pork tenderloin	12 oz trimmed, cut crosswise in half

Instructions:

Combine the prunes and warm water and let stand for about 30 minutes. Drain, reserving the soaking liquid. Combine beef broth and chicken broth and boil until reduced to one cup, about 30 minutes. Melt 1 tablespoon of butter over medium heat and sauté the shallots, green onions, and carrots until tender, about 10 minutes. Add the vodka, reserved prune liquid, and reduced broth. Boil until the liquid has reduced to one cup, about 10 minutes. Strain the sauce, discarding the solids. Add the cream to the sauce and simmer over medium heat until the sauce is slightly thickened, about 5 minutes. Season to taste with hot pepper sauce, salt, and pepper.

Cut a lengthwise pocket in the center of each tenderloin, stuff with prunes cut in half, and tie with string.

Preheat the oven to 425°. Melt the remaining 2 tablespoons of butter. Add the pork and sauté until brown on all sides, about 10 minutes. Transfer the skillet to the oven and roast the pork until a thermometer registers 160°, about 15 minutes. Remove the string, slice pork crosswise into rounds, spoon sauce over, and serve.