

# Stuffed Pork Tenderloin

**Category:** Pork

**Servings:** 3

**Rating:** 10

**Source:** Jerry Dziuba

## Description:

This is one of my favourite recipes (note the 'ou', we now live in Canada!). Served with scalloped potatoes, red cabbage casserole, peas, and cauliflower in cream sauce, it can't be beat!

We usually have a merlot with this.

## Ingredients:

bread crumbs	1/4 cup fine dry
shallot	3 tablespoon finely chopped
butter, unsalted	2 tablespoon melted
salt	1/8 teaspoon
sage	1/4 teaspoon
pepper	1/4 teaspoon
pork tenderloin	1 pound

## Instructions:

Sauté the shallots in butter until softened, but not browned and then remove from the heat and mix in the breadcrumbs and sage. Season with salt and pepper.

Arrange the pork loins in matching pairs and use the filling to make them into sandwiches. Tie with butcher's cord and wrap with foil. Bake in a pre-heated 325° oven for 30 minutes. Take away the foil and bake another 30 minutes or until browned.

You can use the browings to flavour a gravy if the meal suits.