



# Total Locals Club

Recipes for pairing with Total Locals  
Club January 2010 Selections

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## Roast Pork Tenderloins with Winter Fruit Stuffing

10 Servings

**Pair with a Eric Ross Zinfandel Cody's Block**

### Ingredients

- 3¾ cups chicken stock – low sodium
- ½ cup dried tart cherries
- ⅓ cup dried apricots, diced
- ⅓ cup dried apples diced
- 2 Tbsp. dried currants
- 3 Tbsp. unsalted butter
- ½ cup chopped shallots
- ½ cup fresh breadcrumbs
- ¾ tsp. dried thyme
- ¾ tsp. dried rubbed sage
- 4 pork tenderloins (about 14-16 oz each), silver skin & fat removed
- 1 Tbsp. olive or canola oil
- 1 cup dry white wine
- ½ cup apricot fruit spread or preserves
- 2 Tbsp. cornstarch dissolved in 2 Tbsp. water
- Fresh thyme and sage sprigs

### Directions

Bring ¾ cup stock to boil in heavy medium saucepan. Add fruit. Remove from heat, let stand 20 minutes. Strain fruit mixture through sieve set over bowl, pressing down on fruit with back of spoon to extract as much liquid as possible. Transfer fruit to bowl and reserve liquid.

Melt 2 Tbsp. butter in heavy large skillet over medium heat. Add shallots and sauté 3 minutes. Add breadcrumbs, thyme and sage and sauté 1 minute. Add to fruit mixture.

Place pork on work surface. Using sharp knife, make lengthwise cut down center of 1 tenderloin, cutting ⅔ of the way through. Open as for a book. Make lengthwise cut down center of each flap, cutting ½ inch deep. Using meat mallet or rolling pin, pound pork to ¼ inch thickness. Season with salt and pepper. Repeat with remaining 3 tenderloins. (can be prepared 4 hours ahead. Cover pork and refrigerate. Let stuffing and fruit soaking liquid stand at room temperature). Preheat oven to 350 degrees. Spread ¼ of stuffing over 1 pork tenderloin, leaving ½ inch border on all sides. Starting at 1 long side, roll up meat jelly roll style. Tie pork with string

at 1½ inch intervals to hold shape. Repeat with remaining pork and filling.

Melt remaining 1 Tbsp. butter with 1 Tbsp. oil in heavy large roasting pan over medium-high heat. Add pork and brown on all sides, about 7 minutes. Remove pork from pan; do not clean pan. Place rack in same roasting pan. Set pork on rack. Mix reserved fruit soaking liquid and 3 cups stock. Pour mixture over pork. Roast until meat thermometer inserted into center of pork registers 150 degrees, basting every 10 minutes with pan juices, about 35 minutes. Transfer pork to platter and tent with foil to keep warm.

Strain liquid from roasting pan into measuring cup. Add more stock if necessary to measure 2 cups. Place roasting pan over medium-high heat. Add wine and 2 cups cooking liquid; bring to boil, scraping up browned bits. Boil until reduced to 2 cups, about 15 minutes. Mix in apricot spread. Add cornstarch mixture and bring to boil, stirring constantly. Season with salt and pepper.

Remove strings from pork, slice pork and overlap on platter. Spoon some of sauce over. Garnish with thyme and sage sprigs. Serve, passing remaining sauce separately.

