



You can vary the fruit selection to make this dish your own. But do use only dried fruits. Fresh fruit may release a lot of juice which will change the nature and flavor of the pan drippings. Also the fresh fruit will shrink as it cooks.

Yield: 4 servings

PORK INGREDIENTS

1 pound pork loin	1 onion, coarsely chopped
8 dried apricots, coarsely chopped	2 large carrots, coarsely chopped
8 prunes, coarsely chopped	6 cloves garlic, peeled
2 tablespoons canola oil	kosher salt, to taste
1 1/2 teaspoons dried marjoram	black pepper, to taste

SAUCE INGREDIENTS

1 1/2 tablespoons unsalted butter, at room temperature	1 tablespoon dijon mustard - coarse grained
1 1/2 tablespoons all-purpose flour	1 1/2 cups chicken broth
1 tablespoon dijon mustard	1/2 cup dry white wine

Preheat oven to 350°F.

PREPARE PORK

Carve a 3/4-inch diameter tunnel through the center of the pork loin.

Chop carved out meat and reserve.

Mix together apricots and prunes. Firmly pack fruit into tunnel using the handle of a wooden spoon.

Place roast on rack in pan and rub with half of oil; sprinkle roast with 1/2 of marjoram, salt, and pepper

Toss onions, garlic, carrots, and chopped meat with remaining oil and marjoram and scatter around roast in bottom of pan.

Cook until thickest part of meat (not stuffing) registers 153°F.

The meat may appear more pink than usual in some spots. This is due to juices released from the prunes.

PREPARE SAUCE

Whisk together butter, flour and mustards to blend.

Deglaze roasting pan with broth and wine and simmer on stove top until liquid is reduced by 1/4 and then strain into sauce pan.

Bring to a boil and whisk in mustard mixture. Cook until thickened to sauce consistency. Taste and adjust seasoning as needed.



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