

Fruit Stuffed Pork Tenderloin with Honey Wine Sauce



Ingredients

1 pork tenderloin, well-trimmed, about 12 oz / 0.375 kg
1 cup / 250 mL dry red wine
½ cup / 125 mL orange juice
⅓ cup / 80 mL honey
2 lemon slices
⅓ cup / 80 mL EACH quartered dried apricots and partially dried figs
1 Tbsp / 15 mL dried rosemary leaves (or ¼ cup / 50 mL fresh)
6 thin slices prosciutto

Directions

1. In large saucepan, combine wine, orange juice, honey, lemon slices, apricots and figs. Bring to a boil, reduce heat and simmer 10 minutes.
2. Remove saucepan from heat and allow mixture to cool, about 30 minutes.
3. With slotted spoon, remove lemon slices, apricots and figs from saucepan. Discard lemon slices. Reserve apricots and figs. Set sauce aside.
4. Meanwhile, with sharp knife, butterfly pork tenderloin by slicing horizontally to, but not through, opposite side. Open tenderloin as you would a book. Place between two sheets of plastic wrap. With meat mallet, rolling pin or heavy pan, pound tenderloin to ¼-inch thickness. Set aside.
5. Sprinkle rosemary, and reserved apricots and figs evenly over surface of tenderloin. Roll up tightly starting on long side.
6. Wrap prosciutto slices around tenderloin, overlapping slightly. Tie in 3 or 4 places with butcher string.
7. Preheat oven to 375°F. Roast tenderloin on parchment-lined baking sheet for about 45 minutes or until instant-read thermometer registers 155°F.
8. Meanwhile, bring sauce to a boil. Reduce heat to low and simmer until reduced by half, about 10 minutes, stirring occasionally.
9. Remove tenderloin from oven onto clean platter. Tent loosely with foil and let tenderloin rest 5

minutes before slicing. Serve with Honey Wine sauce.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 45
- **Number of Servings:** 6