



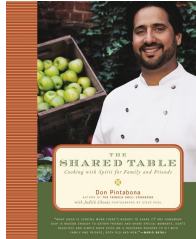
O R I E L

## FRUIT-STUFFED LOIN OF PORK

*Don Pintabona, "The Shared Table"*

WINE PAIRING: JASPER

SERVES 6



**Pork with dried fruit is a classic French combination. Although I don't think that we served anything exactly like this when I worked with Daniel Boulud, this is a perfect roast for communal dining. It is rich, slightly sweet, and beautiful on the plate—I can't imagine anyone not liking it. Best served warm, it can also stand up to room temperature on an elegant buffet.**

### PREPARATION

4 tablespoons (1/2 stick) unsalted butter, softened	1 teaspoon garlic powder
2 large shallots, peeled and finely minced	1 tablespoon canola oil
1/2 cup finely diced apples	3 cloves garlic, peeled
1/4 cup brandy	1 carrot, peeled, trimmed, and diced
1/2 cup finely diced dried apricots	1 large onion, peeled and diced
1/2 cup finely diced dried plums (prunes)	1 bay leaf
1/4 cup slivered almonds, toasted	1 tablespoon plus 1 teaspoon chopped fresh thyme
Juice of 1 lemon	1 tablespoon plus 1 teaspoon chopped fresh rosemary
Coarse salt and freshly ground pepper	2 cups chicken broth
One 3 1/2-pound pork loin, boned with chine and rib bones reserved	1/2 cup dry white wine
1 teaspoon paprika	1/4 cup sugar
	1/4 cup apple cider vinegar

1. Heat 2 tablespoons of the butter in a large sauté pan over medium heat. Add the shallots and sauté for 3 minutes. Add the apples and sauté for 3 minutes more, or until the apples have softened. Add the brandy and, off the flame, ignite it with a long wooden match. Immediately add the apricots, dried plums, and almonds, stirring until the brandy flame dies out, and return the pan to the heat. Stir in the lemon juice and season with salt and pepper to taste. Remove from the heat and allow to cool to room temperature.
2. Preheat the oven to 400° F.
3. Trim and set aside any excess fat and connective tissue from the pork. Butterfly the pork by cutting lengthwise, almost through the loin, leaving about 1 inch of connecting meat. Open both sides to make an almost flat rectangle of meat. Season with salt and pepper to taste.
4. Arrange the cooled fruit mixture in a neat row about 2 inches from one of the long sides of the meat. Fold the 2-inch piece of meat up and over the stuffing and then continue tightly rolling the meat into a firm cylinder. Using kitchen twine, tie the pork closed in about 5 or 6 places. Season the pork with the paprika, garlic powder, and additional salt and pepper to taste.
5. Combine 1 tablespoon of the butter with the oil in a Dutch oven over medium heat. Add the stuffed loin along with the reserved trimmings, chine, and rib bones. Sear, turning occasionally, for about 8 minutes, or until the meat is beginning to brown on all sides. Add the garlic, carrot, onion, and bay leaf and sear for 5 minutes more, or until the meat is nicely browned and the vegetables have taken on some color. Sprinkle the 1 tablespoon thyme and the 1 tablespoon rosemary on top of the meat and vegetables. Add the broth and wine and bring to a boil. Transfer to the preheated oven and immediately lower the heat to 375° F. Roast, turning and basting the meat every 15 minutes, for about 1 hour, or until an instant-read thermometer inserted into the thickest part reads 145° F.



6. Remove the meat from the pan and place on a platter. Lightly tent with aluminum foil to keep warm.
7. Place the Dutch oven on the stovetop over medium-high heat and bring the roasting liquid and vegetables to a boil. Lower the heat and simmer for about 12 minutes, or until the liquid has been reduced to about 1/2 cup. Remove from the heat and strain through a fine sieve into a small bowl, discarding the solids. Set aside.
8. Combine the sugar and vinegar in a small, heavy-bottomed saucepan over medium-high heat and bring to a boil. Lower the heat and simmer for about 3 minutes, or just until the liquid has begun to caramelize. Remove from the heat and swirl in the reserved reduced pan juices. Add the remaining 1 tablespoon butter along with the 1 teaspoon thyme and the 1 teaspoon rosemary. Taste and, if necessary, adjust the seasoning with salt and pepper.
9. Using a sharp knife, cut the pork crosswise into slices about 1/2 inch thick. Drizzle sauce over the top and serve the remaining sauce on the side.

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