

From Raymond – May 2013 W3 (May 19)

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Fruit Stuffed Pork Loin

From [“The Silver Palate Cookbook” by Sheila Lukins and Julie Rosso](#)

Makes 8 to 10 portions

Ingredients

4 pounds boneless pork loin, prepared for stuffing
1 cup pitted prunes
1 cup dried apricots
1 clove garlic
Salt and freshly ground black pepper
8 tablespoons unsalted butter, softened
1 tablespoon dried thyme
1 cup Madeira wine
1 tablespoon molasses
Watercress (garnish)

Preheat the oven to 350 degrees

Using the handle of a wooden spoon, push the dried fruits into the pocket in the roast, alternating prunes and apricots.

Cut the garlic into thin slivers. Make deep slits in the roast with the tip of a knife and push the garlic into the slits. Tie the roast with butchers twine and rub the surface with salt and pepper.

Set the roast in a shallow baking pan and smear the butter over the roast. Sprinkle with the thyme.

Stir Madeira and molasses together in a small bowl and pour over the roast. Set the pan on the middle rack of the oven and bake for 1½ hours (approximately 20 minutes per pound) basting frequently.

When the roast is done, remove it from the oven and let it stand, loosely covered with foil for 15 to 20 minutes. Cut into thin slices, arrange slices on a serving platter and spoon pan juices over them. Garnish platter with watercress and serve.