

Prosciutto Stuffed Pork

- ❖ 1½ pound pork tenderloin, split lengthwise
- ❖ 8 thin slices prosciutto (each about 8" x 2" inches)
- ❖ ½ cup fresh breadcrumbs
- ❖ 1 Tbs. Parmesan
- ❖ 2 tsp. chopped fresh rosemary
- ❖ 2 tsp. chopped fresh thyme
- ❖ 2 Tbs. olive oil
- ❖ 1 tsp. salt
- ❖ 1 tsp. freshly ground black pepper
- ❖ ¾ lb. mushrooms, sliced
- ❖ 1 garlic clove, minced
- ❖ 1 cup dry white wine
- ❖ 1 cup low-salt chicken broth

Arrange tenderloin pieces side by side on work surface with thick end of one next to thin end of other. Slightly overlap Prosciutto strips crosswise down length of pork (prosciutto will hang over pork on both sides). Mix breadcrumbs, parmesan, 1 tsp. rosemary, and 1 tsp. thyme in small bowl. Add 1 Tbs. oil; toss to blend. Sprinkle crumb mixture atop one prosciutto half. Fold prosciutto over to cover stuffing and roll second tenderloin half over prosciutto and stuffing on first. Using kitchen string, tie tenderloins and stuffing together in 4 or 5 places to make cylinder-shaped roast. Mix salt, pepper, 1 tsp. rosemary, and 1 tsp. thyme in small bowl. Rub herb mixture over outside of roast. Let stand 30 minutes.

Preheat oven to 350° F. Heat remaining 1 Tbs. oil in heavy large ovenproof skillet over medium-high heat. Add roast and sauté until brown, turning with tongs, about 5 minutes. Place skillet with roast in oven. Roast pork until thermometer inserted into thickest part of pork registers 145° F, about 35 minutes. Transfer roast to platter; tent loosely with foil to keep warm (temperature will rise 5 to 10 degrees as pork stands).

Place same skillet over medium heat. Add mushrooms and garlic; sauté until mushrooms begin to brown, about 6 minutes. Add wine and broth. Boil until sauce thickens enough to coat spoon (for thicker sauce add 1Tbs. flour mixed with a little water), scraping up browned bits, about 12 minutes. Season with salt and pepper. Cut roast crosswise into ½-inch-thick slices; serve with mushroom sauce.

Yield: 4 Servings

Wine Recommendation: Any older or lighter red wine

Recipe from: www.epicurious.com and modified by Sam Puzzo