

Pork Loin Stuffed with Apricot, Fig, and Ginger

Dinner At Home | November 2004



- 1 TBSP. UNSALTED BUTTER
- 1 TBSP. OLIVE OIL
- 3/4 CUP SNIPPED DRIED APRICOTS
- 3/4 CUP SNIPPED DRIED FIGS
- 3/4 CUP CHOPPED RED ONION
- 1 TBSP. GRATED FRESH GINGER
- 1/4 CUP BRANDY
- 1 TBSP. SNIPPED FRESH PARSLEY
- 1 TBSP. SNIPPED FRESH SAGE
- 1/8 TSP. SALT
- 1/8 TSP. GROUND BLACK PEPPER
- 1 3 1/2-LB. BONELESS PORK TOP LOIN ROAST (SINGLE LOIN)
- SALT AND GROUND BLACK PEPPER
- 2 TBSP. CUMIN SEEDS, CRUSHED
- 2 TBSP. CORIANDER SEEDS, CRUSHED
- 1 TBSP. MUSTARD SEEDS, CRUSHED
- 1 TBSP. UNSALTED BUTTER
- 1 TBSP. OLIVE OIL
- SNIPPED FRESH PARSLEY

For stuffing, in a medium skillet heat 1 tablespoon butter and 1 tablespoon oil over medium heat. Add the apricots, figs, onion, and ginger. Cook and stir about 5 minutes or until onion is tender. Remove from heat. Carefully add brandy to skillet. Return to heat. Bring to boiling; reduce heat and cook, uncovered, for 3 minutes. Remove from heat. Stir in the 1 tablespoon parsley, sage, 1/8 teaspoon salt, and 1/8 teaspoon pepper. Transfer to a shallow bowl, and set aside to cool.

Insert a long, thin knife into 1 end of the pork loin, cutting to center of the pork and making a cavity about 1 1/2 to 2 inches wide. Repeat from other end of pork to the center. Use a small spoon or thin metal spatula to fill the cavity in the pork with the cooled fruit mixture, pressing filling to firmly pack the cavity.

Season pork with salt and pepper. Combine the cumin, coriander, and mustard seeds; coarsely crush with a mortar and pestle or place in a clean, sealed storage bag and roll with a rolling pin. Rub seed mixture all over pork to coat. Heat remaining 1 tablespoon butter and 1 tablespoon olive oil in a skillet over medium-high heat. In the skillet brown the pork on all sides, about 3 minutes per side. Transfer pork to a rack in a shallow roasting pan.

Roast pork, uncovered, in a 400° oven for 35 to 40 minutes or until a thermometer registers 145° to 150°. Cover and let stand 15 minutes before slicing. Meat temperature after standing should be 155°. Sprinkle with parsley. Makes 8 to 10 servings.