

Roast Loin of Pork Stuffed with Apricots and Dried Plums

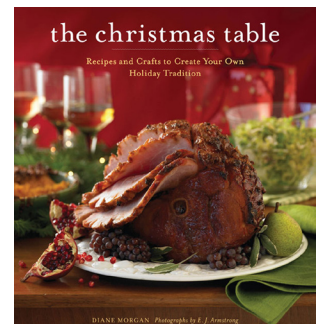
This roast is simple enough for a Sunday supper with the family yet elegant enough for entertaining during the holidays. In either instance, it is a snap to prepare. The dried fruit creates a colorful and immensely flavorful channel down the center of the roast. The mustard coating seals in the moisture, creating a delicious crust. Arrange overlapping slices of the roast on a platter and serve with Wild Rice with Roasted Chestnuts and Cranberries or Whipped Garnet Yams with a Pecan Praline Crust and a seasonal vegetable.



Recipe picture

Ingredients:

- 1 boneless top loin pork roast, about 2 1/2 pounds
- 3 ounces (about 14) dried apricots
- 5 ounces (about 16) dried pitted plums (prunes)
- 4 tablespoons Dijon mustard
- 1/4 teaspoon garlic powder
- 1/4 teaspoon freshly ground pepper
- 2 carrots, peeled and cut into 1-inch chunks
- 2 ribs celery, trimmed and cut into 1-inch chunks
- 1 medium yellow onion, cut into 1-inch chunks
- 1 cup dry white wine



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Recipes and Crafts to Create Your Own
Holiday Tradition
By Diane Morgan

Position a rack in the lower third of the oven. Preheat the oven to 350° F.

Stand the roast on its end and insert a thin-bladed knife down the center of the roast lengthwise, creating a tube-like opening. Stuff the length of the roast with the dried fruit, stacking a piece of apricot on top of a prune as you stuff it. (If necessary, cut a slit at the other end of the roast and stuff half the fruit from one side of the roast and half the fruit from the other side.)

In a small bowl combine the mustard with the garlic powder and pepper. Rub the roast all over with the mustard mixture.

Arrange the carrots, celery, and onion in the bottom of a 9-by-13-inch baking pan. Place the roast on top of the vegetables. Pour the wine over top and add up to 1/2 cup water to the pan. (The liquid should cover the bottom of the pan but be below the bottom of the roast.)

Roast the pork, uncovered, for 45 minutes, or until an instant-read meat thermometer registers 155°F. (Insert the thermometer into the meat portion of the roast, keeping the tip away from the fruit.)

Remove from the oven, transfer the roast to a carving board, tent loosely with foil, and let rest for 10 minutes. (Discard the vegetables and liquid in the pan.)

Serves 6