

## Cherry-stuffed Pork Loin

10-12 servings

1	C	dried cherries
½	C	water
½	C	minced fresh parsley
1	ea	medium onion, chopped
1	ea	celery rib, diced
1	ea	garlic clove, minced
¼	C	carrot, shredded
1	Tbs	rubbed sage
1	tsp	fresh rosemary
3	Tbs	butter or margarine
2 ½	C	salad croutons
1	C	chicken broth
¼	tsp	ground nutmeg
½	tsp	pepper, divided
½	tsp	almond extract
3	lb	boneless whole pork loin roast

1 ¾	C	chicken broth
½	C	water
½	C	whipping cream
½	tsp	fresh rosemary, minced

1. In small saucepan, bring cherries and water to a boil. Remove from heat, set aside and do not drain. In skillet, saute parsley, vegetables, and seasonings in butter until tender. Remove from heat. Stir in croutons, broth, ¼ tsp pepper, nutmeg, almond extract, and cherries. Let stand until liquid is absorbed.
2. Cut a lengthwise slit down the center of the loin to within ½" of bottom. Open roast so it lies flat; cover with plastic wrap. Flatten to ¾" thick with a mallet. Remove plastic wrap, spread stuffing over meat to within 1" of edges. Close roast and tie at 1" intervals with butcher's twine. Place on rack in shallow roasting pan and sprinkle with remaining pepper.
3. Roast uncovered at 350F for 1 ½ - 2 hours until meat thermometer registers 160F.
4. Transfer roast to a cutting board; cover and let stand for 10-15 minutes before slicing.
5. Add broth and water to roasting pan. Stir to loosen the browned bits from the bottom. Pour into a saucepan.
6. Bring to a boil over medium-high heat, cook until reduced by half. Stir in cream and rosemary. Simmer, uncovered, until thickened. Serve with roast.