



## Cranberry-Hazelnut Stuffed Pork Tenderloin

(serves 6)

1 Tbsp	butter	1/2 cup	hazelnuts, coarsely chopped
1/3 cup	minced shallots	1/4 cup	soft goat cheese, crumbled
1/2 cup	cranberry wine (if not available use port wine)	2 Tbsp	chopped Italian parsley
1/4 cup	cranberry vinegar (see its recipe sheet) or balsamic vinegar	2 Tbsp	olive oil
3/4 cup	dried cranberries	1 large	pork tenderloin (1 1/2 lbs)
1/4 tsp	hot pepper sauce	1 Tbsp	chopped thyme leaves
Pinch	allspice	1 1/2 cup	low salt chicken broth
		1 Tbsp	cranberry vinegar

Preheat oven to 450°F

### Stuffing

In a 12" skillet, melt the butter over medium heat until it stops bubbling. Add the shallots and sauté until soft (about 4 min). Add wine, vinegar, dried cranberries, hot sauce and allspice. Increase heat to medium-high and boil until the liquid disappears. Remove from heat. Transfer to processor and pulse several times. Set aside 3 Tbsp of the mixture. Add the hazelnuts, goat cheese and parsley and pulse a few times to mix.

Butterfly the pork tenderloin by slicing lengthwise almost through. Spread open and cover with plastic wrap. Pound the pork with a meat mallet, or the bottom of a small heavy pan, to 1/4" thickness. Remove the plastic wrap and sprinkle with the thyme, salt and pepper. Spread the cranberry mixture onto the tenderloin leaving a 2" bare border on one long side. Starting with the long side that's covered with filling, roll the tenderloin into a log and secure with kitchen twine. Heat olive oil in a large skillet. Sear the pork on the three non-seam sides. Flip onto the seam side and transfer to the oven. Bake until a meat thermometer registers 160° (20-30min). Transfer to a cutting board and tent with foil.

### Sauce

In a small saucepan, over med-high heat, bring the chicken broth to a boil. Add 1 Tbsp cranberry vinegar and boil until reduced in half (about 10 min). Reduce the heat to medium and whisk in the reserved 3 Tbsp of the cranberry mixture. Season to taste with salt & pepper.

Slice the pork into 1/2" thick slices and serve with the sauce.

