

## PORK TENDERLOIN WITH RACLETTE CHEESE FILLING



INGREDIENTS: Yields: 3-4 servings

1 lb. whole pork tenderloin

4 oz (1/2 cup) Raclette cheese, rind removed, cut into small cubes

6 fresh sage leaves, chopped

1/2 tsp. pepper, divided

1/2 tsp. salt

1 Tbsp. olive oil

1 Tbsp. sugar

1/2 cup red wine

2 Tbsp. prepared pork gravy

8 dried prunes, whole, pitted

Cooking twine

### 1. STEP

Preheat oven to 350 degrees.

### 2. STEP

In small bowl, mix together the cheese, sage, and 1/4 tsp pepper.

### 3. STEP

To make a pocket in the pork tenderloin, insert tip of sharp thin knife into the thin end of pork. Slowly push the knife through the length of the tenderloin, taking care not to cut through the sides or the other end of the tenderloin.

### 4. STEP

Using your fingers and the end of a wooden spoon, stuff the cheese mixture into pork, being careful not to poke through the sides or the other end. Tightly tie the open end with kitchen twine.

### 5. STEP

Season stuffed tenderloin with salt and the remaining 1/4 tsp of pepper.

### 6. STEP

Heat olive in sauté pan over medium high heat and sear pork all around to a golden brown.

### 7. STEP

Transfer to a roasting pan and bake for 20 minutes.

### 8. STEP

Wipe oil out of pan with kitchen towel and place pan back on heat, adding the sugar, red wine, prepared pork gravy, and prunes. Whisk together and simmer for 5 minutes. Remove from heat.

### 9. STEP

When pork is done, transfer to cutting board and let rest for 10 minutes, then slice into 1 1/2 inch slices. Serve with sauce.