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Roasted Pork Loin with Fig Sauce

By Susie Iventosch



Dianna Condon (of Dianna Condon Cuisine) enjoys making this hearty yet elegant dish for the holidays.

Ingredients (Serves 4-6)

Fig Sauce 2 1/2 cups Port

1 1/4 cups low sodium chicken stock

8 dried black Mission figs, coarsely chopped

2 sprigs of fresh rosemary

2 cinnamon sticks

1 tablespoon honey

2 tablespoon unsalted butter, cut into pieces

1/4 teaspoon salt

Pork Tenderloin with Port. Photo Susie Iventosch

1/4 teaspoon fresh ground black pepper

Pork 2 tablespoons olive oil

2 tablespoons chopped fresh rosemary

1 tablespoon salt

1 1/2 teaspoons freshly ground black pepper

One 4 to 4-1/2 pound pork tenderloin

1 cup low-sodium chicken broth

Directions

Fig Sauce

In a medium-size, heavy saucepan, combine the port, chicken broth, figs, rosemary, cinnamon, and honey. Boil over medium-high heat until reduced by half, about 30-minutes. Discard the rosemary sprigs and cinnamon sticks. Transfer the port mixture to a blender and puree until smooth. Blend in the butter, salt, pepper. (The sauce can be made 1 day ahead. Cover and refrigerate. Re-warm over medium heat before using).

Pork

Preheat the oven to 425-F. Stir the oil, rosemary, 1 tablespoon of salt, and 1-1/2 teaspoons of pepper in a small bowl to blend. Place the pork loin in a heavy roasting pan. Spread the oil mixture over the pork to coat completely. Roast, turning the pork every 15 minutes to ensure even browning, until an instant-read meat thermometer inserted into the center of the pork registers 145-F, about 45 minutes total.

Transfer the pork to a cutting board and tent with foil to keep warm. Let the pork rest for 15 minutes. Meanwhile, place the roasting pan over medium heat and stir in the chicken broth, scraping the bottom of the pan to remove any browned bits. Bring the pan juices to a simmer. Season with more salt and pepper to taste.

Cut the pork crosswise into 1/4-inch-thick slices and arrange on plates. Spoon the pan juices over. Drizzle the warm fig sauce around and serve immediately.

*When I made this delicious pork dish, I used the pan scrapings for a red-wine gravy which complemented the fig sauce in the most

wonderful way-Susie

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