
Italian Stuffed Pork Tenderloin

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

3 pork tenderloin
2 slices pancetta, fine diced
2 Roma tomatoes
3 slices Il Uno Prosciutto De Parma, thinly sliced
9 fresh basil leaves
6 slices Boar's Head Picante Provolone
2 tablespoons olive oil
2 cloves garlic, minced
salt and pepper, to taste

Dice the pancetta finely and sauté until crisp. Cool. Slice the tomatoes in six even slices.

To prepare the tenderloin, make a slice in the top of the tenderloin large enough to accept a slice of prosciutto, two slices of Roma tomato, three basil leaves, one third of the sautéed pancetta and two slices of provolone. Fill the pocket in each tenderloin with the ingredients listed. Use butchers string to close the opening in the tenderloin. Season the tenderloin with olive oil, garlic, salt and pepper.

Grill the pork tenderloin by using the indirect heat method. Place in a pan to reserve the natural juices. Your grill should be 350 degrees, and it will take approximately 20 to 25 minutes per pound. Place the pan on the grill but not directly over the coals or the burner. Close the cover of the grill, so that it is functioning much like an oven. The internal temperature of the pork tenderloin should be 170 degrees when ready.

Slice the tenderloin and serve with the natural juices.

Serving Ideas: Serve with rice pilaf, risotto or pasta and a great bottle of Chianti Classico Reserva.

Suggested Wine: Monsanto Chianti Classico 2000

Pork/Lamb Entrees