

# Fruited Pork Loin

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*4 to 5 pound pork loin with a  
lengthwise pocket  
1 cup pitted prunes,  
chopped coarsely  
1 cup apples, cut in one-  
inch cubes  
1 cup dry white wine  
3/4 cup heavy cream  
1 tablespoon currant jelly  
1/4 cup currants*

Preheat the oven to 350 degrees.

In a bowl, combine the prunes and apples. Insert the mixture into the pork pocket. Tie the loin with twine at 2-inch intervals. (You may prepare up to this point in advance.) Place the meat in a roasting pan.

Brown the meat in the oven for approximately 20 minutes, turning occasionally. Remove the meat from the pan.

Degrease the pan. Add the wine, stirring to dissolve any brown particles clinging to the bottom and sides of the pan. Stir in the cream, jelly and currants. Return the meat to the pan. Cover.

Continue to roast for one to one and one-half hours.

Remove the loin to a heated platter. Let stand for 15 minutes before carving into 3/4-inch slices.

Serve the gravy from the pan separately.

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Per Serving (excluding unknown items): 994 Calories; 67g Fat (68.4% calories from fat); 6g Protein; 64g Carbohydrate; 6g Dietary Fiber; 245mg Cholesterol; 89mg Sodium. Exchanges: 3 Fruit; 1/2 Non-Fat Milk; 13 Fat; 1 Other Carbohydrates.