



ROBERT LAMBERT'S FRUIT STUFFED PORK LOIN WITH BRANDY SAUCE

¼ lb. dried black figs, stems removed and cut in quarters
1 cup brandy
2 shallots, chopped
1 tbsp. butter
1 jar Robert Lambert Fig Jam (2 uses)

2 lb. center-cut boneless pork loin roast
½ tsp dried sage
½ tsp dried rosemary
1 tsp sea salt
½ tsp black pepper
2 tbsp. olive oil

Cut the following in large dice:

2 carrots
2 parsnips
2 ribs celery
1 yam
1/3 lb Brussels sprouts, cross-cut at stem end

1 ½ cups home made chicken stock
1 tbsp. balsamic vinegar
½ cup cream

In a quart glass jar, heat the dried figs and brandy by microwaving for 2 minutes. Cover and set overnight.

Pre-heat oven to 375*. Sauté shallots in butter until lightly browned. Drain the soaked figs, reserving the brandy, and in a small bowl combine them with the shallots and ½ cup of the Fig Jam. Pierce the center of the roast lengthwise with a narrow-bladed knife creating a 1 1/2" slit the length of the roast, and stuff with the mixture. If you can't use all the filling, add the rest to the sauce at the end.

In a mortar and pestle grind together the herbs, salt and pepper and dust over the outside of the meat. Heat olive oil in a roasting pan over med-high heat and sear meat

on all sides until golden brown, turning frequently, about 4 minutes total. Add the vegetables to the pan and lift the pork on top of them. Cook for 35 to 40 minutes, until internal temperature reaches 150*. If the vegetables aren't done, remove meat to another platter and continue cooking them while the meat rests for 10 minutes.

While meat cooks, in a large sauté pan over med-high heat boil reserved brandy and ignite to burn off alcohol, then add the remaining 1/3 cup of fig jam. Add chicken stock and vinegar, reduce by half, then add the cream and reduce again to 1 cup, or until sauce thickens. Slice meat, drizzle cut portions with sauce and serve with roasted vegetables.