



## Cherry & Pecan Stuffed Pork Tenderloin with Hearty Gravy

### INGREDIENTS:

- 2 T. olive oil
- 1 large onion, chopped fine
- 2 celery stalks, sliced thin or diced
- 1 C. chicken stock
- 1 C. dried cherries
- ½ C. chopped pecans
- 1 T. sage
- ½ C. bread crumbs
- 3 lb. Pork Tenderloin, butterflied
- 1 T. olive oil
- 2 T. all-purpose flour
- salt and pepper to taste
- 2 - 12 oz. bottles of a dark, rich beer, such as a stout or Leinenkugel's Fireside Nut Brown or Big Butt Doppelbock
- roasted apple slices for garnish

### PROCEDURE:

#### For the roast:

Preheat oven to 300° F.

1. In a large skillet, heat the olive oil over medium high heat. Add the celery and onions and saute until softened. Add chicken stock and bring to a boil.
2. Add dried cherries and remove from heat.
3. Mix in thyme, breadcrumbs and pecans. Let cool.
4. Trim pork tenderloin of silver skin and split lengthwise. Open tenderloin and pound out to approximately ½ inch thick.
5. Spoon the stuffing down the pork, horizontally in a line. Roll the tenderloin over the stuffing, jelly roll style, ending with the seam down.
6. Tightly tie the pork roast together with butchers twine or cotton string.
7. Season the top with salt and pepper. Insert a roasting thermometer and transfer the roast to a roasting pan.
8. Place in 300° oven and roast approximately 90 minutes or until thermometer registers and internal temperature of 160°.
9. Remove from the oven and transfer the pork onto a cutting board. Let stand fifteen minutes while you make the gravy.



**For the gravy:**

1. Add remaining olive oil to pan drippings and stir to loosen any meat or stuffing that has stuck to the skillet bottom.
2. Add the flour and stir for another minute to allow the flour to cook into the juices.
3. Then begin adding the beer, pouring very slowly at first to allow the head to dissipate, and whisking after each addition to prevent the roux from developing lumps.
4. Once the roux has assumed a looser consistency, add the remaining beer all at once, stirring constantly. Bring gravy to a boil, allowing it to thicken. Season the gravy with a little black pepper.

**To serve the pork:**

Slice on the bias and serve with gravy ladled over top and garnish the plate with roasted apple slices. Excellent served with roasted sweet potatoes, or mashed potatoes.

Note: For more on Leinie's beers, see: <http://www.leinie.com/home.html>