

Pork Tenderloin with Fig and Blue Cheese

1 pork tenderloin, butterflied

2 Tbsp. butter

½ c. minced shallot

½ c. finely chopped dried figs

4 oz. Cambozola blue cheese, sliced

1 tsp. dried thyme

8 slices prosciutto

½ c. dry white wine

6 to 8 lengths of butcher's string

Preheat oven to 400 degrees. Soften shallot in butter over medium heat, about 5 minutes; remove from heat. Stir in figs and thyme; salt and pepper to taste. Add Cambozola so it melts and combines.

On a large worksurface, lay out butcher's string and top with sliced prosciutto. Place butterflied pork tenderloin atop that, pressing to flatten. Spread the fig/cheese mixture over pork, leaving ½" clear at edges. Roll up to close and tie the strings. Place in a small roasting pan and bake 15 minutes. Pour wine over the meat and bake 15 minutes more. Remove from oven, baste with juices, and let stand 5 minutes. Slice to serve, spooning pan juices over. Serves 4.

Accompany with Cooper-Garrod Test Pilot F-104 Starfighter

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