

Herbed Pork Tenderloins with Apple Chutney



INGREDIENTS:

2 pork tenderloins (2½ to 3 pounds total)

1 tablespoon minced fresh rosemary leaves

1 tablespoon chopped fresh thyme leaves

Kosher salt and freshly ground black pepper

Good olive oil

10 to 12 slices prosciutto

Apple Chutney (see recipe)

INSTRUCTIONS:

Preheat the oven to 450 degrees.

Place the tenderloins on a sheet pan and pat them dry with paper towels. Combine the rosemary, thyme, 1 tablespoon salt, and 1 teaspoon pepper in a small bowl. Rub the tenderloins all over with 2 tablespoons of olive oil. Sprinkle all sides with the herb mixture. If there is a thinner “tail,” fold it underneath so the tenderloin is an even thickness throughout. Wrap the tenderloins completely with a single layer of prosciutto. (I place the prosciutto sideways with the ends wrapping under the tenderloins.) Tie in several places with kitchen string to hold the prosciutto and the “tail” in place.

Roast for 20 to 25 minutes, until an instant-read thermometer inserted in the middle of the end of the tenderloin reads 140 degrees for medium rare and 145 degrees for medium. Cover the tenderloins tightly with aluminum foil and allow to rest at room temperature for 15 minutes. Slice diagonally in thick slices and serve warm with the Apple Chutney.

Apple Chutney (Makes 5 Cups)

1 cup chopped yellow onion
2 tablespoons minced or grated fresh ginger
1 cup freshly squeezed orange juice (4 oranges)
¾ cup apple cider vinegar
1 cup light brown sugar, lightly packed
1 teaspoon whole mustard seeds
¼ teaspoon crushed red pepper flakes
1½ teaspoons kosher salt
6 Granny Smith apples, peeled, cored, and ½-inch-diced
¾ cup raisins

Combine the onion, ginger, orange juice, vinegar, brown sugar, mustard seeds, red pepper flakes, and salt in a medium-size saucepan. Add the apples, adding them as you chop to keep them from turning brown. Bring to a boil over medium-high heat, stirring occasionally. Reduce the heat and simmer for 50 minutes to 1 hour, stirring occasionally, until most of the liquid has evaporated. Stir in the raisins and serve warm, at room temperature, or cold.

SERVES 6 TO 8