



Bourbon-Glazed Fruit and Nut-Stuffed White Marble Farms Pork Roast

2-pound boneless single loin pork roast

1 tablespoon dried thyme

2/3 cup bourbon

2/3 cup chicken broth

1 tablespoon molasses

1/4 cup light cream

1/4 teaspoon salt

Stuffing ingredients:

1/2 cup coarsely chopped pitted dates

1/4 cup coarsely chopped dried apricots

1/4 cup finely chopped pecans

1 clove garlic, crushed

1 1/2 teaspoons dried thyme

1 tablespoon molasses

1/4 teaspoon salt

1/4 teaspoon black pepper

1. Heat oven to 350 degrees F. In a medium bowl, toss together all stuffing ingredients, set aside.
2. In a large saucepan, combine bourbon, broth and molasses; bring to a boil, remove from heat and set aside.
3. Butterfly (cut lengthwise almost all the way through) the pork loin. Lay open and pat flat. Starting the center of the opened loin, butterfly again on the left side. Butterfly again on the right hand side, lay open and pat flat. Evenly spread stuffing over loin. Roll the loin up, like a jelly roll, and tie securely at 2 to 3 inch intervals with kitchen twine; place in a shallow roasting pan, sprinkle with the tablespoon of thyme and pour bourbon mixture over. Roast 45 minutes to 1 hour, or until internal temperature, measured with a meat thermometer, is 150 to 155 degrees F., basting occasionally with bourbon glaze.
4. Remove pork from pan, reserving the drippings; keep warm.
5. Add cream and 1/4 teaspoon salt to pan drippings. Cook over medium to high heat stirring constitutently until sauce is thickened.
6. Slice pork, removing twine as necessary, and arrange on serving platter. Serve with pan sauce.

Serves 8.

Wine Suggestion: Try a full bodied, rich red wine—Cabernet Sauvignon or a Cotes du Rhone--with this hearty dish rich with dried fruit and cream based sauce.

