Recipe: Fyldt Svinemørbrad

Stuffed Pork Tenderloin

INGREDIENTS

2 pork tenderloin (about 1 pound each)
2 large apples, peeled and chopped
Salt, to taste
Pepper, to taste
12 cooked prunes, pitted
2 tablespoons butter
½ cup beef bouillon
1 cup heavy cream

DIRECTIONS

Split tenderloin the long way, cutting two-thirds of the way through, open and pound to an even thickness. Place apples on the meat and sprinkle with salt and pepper. Lay 6 prunes across the short end of each tenderloin and roll up like a jelly roll.

Tie securely, then brown in butter, on all sides. Add bouillon and heavy cream. Cover and simmer for 1 hour taking care to stir occasionally so meat doesn't stick. Add water if necessary. Remove meat to a hot platter. Skim fat from sauce and scrape sides and bottom of pan so that none of the browning will be lost. Put gravy through sieve, and pour over meat.