

Stuffed Pork Loin With Figs



Ingredients

1 1/2 cups Dried Figs
Boneless Pork Loin 2 - 3 lbs.
Salt, Pepper, Rosemary
1/2 cup Red Wine

Procedure

- 1) Soak figs in hot water. Preheat oven to 425.
- 2) Wiggle a thin sharp knife thru center of roast, from both ends. Then use handle of wooden spoon to enlarge hole thru meat, as wide as your thumb.
- 3) Drain figs when soft but not mushy. Save liquid. Stuff figs into hole all way to center from each end.
- 4) Rub seasonings on meat. Place in roasting pan, pour about 1/2 cup fig water over. Roast for 20 minutes.
- 5) Lower heat to 325, roast for about 40 - 60 minutes until meat thermometer reads 145 - 150, basting every 15 minutes with fig water and wine.
- 6) Remove roast, place baking pan on stove, and make sauce by reducing liquid or adding wine, as needed.
- 7) Slice and serve with sauce. Each slice will have a circle of fig in the center!