



CORLEY FAMILY NAPA VALLEY

## STUFFED ROAST PORK

6 DRIED PRUNES, CHOPPED  
6 DRIED APRICOTS, CHOPPED  
½ CUP GOLDEN RAISINS  
6 TOASTED PECANS, CHOPPED  
3 CLOVES GARLIC, CHOPPED  
1 CUP MONTICELLO VINEYARDS ESTATE GROWN MERLOT  
2 PORK TENDERLOINS (APPROX 1 TO 1 ½ POUNDS EACH)  
SALT AND PEPPER  
6 APPLES  
6 MEDIUM, PEELED ONIONS

Combine the prunes, apricots, raisins, pecans and garlic in a small bowl. Add the wine and set aside to soak. Preheat oven to 350 degrees.

Make lengthwise cut in the pork tenderloins, but do not cut all the way through. Flatten slightly with the side of a cleaver or a rolling pin. Spread the fruit and nut mixture over the tenderloins and season with salt and pepper. Roll the roasts and tie with string. Season outside liberally with salt and pepper.

Roast for 30 minutes per pound, surrounded with apples and onions.

To serve: slice the pork tenderloins into 1-inch thick slices and put on heated platter surrounded with the roasted apples and onions. Mashed sweet potatoes would go well with this dish. Makes 4 to 6 servings.

*Enjoy with a glass of Monticello Vineyards Estate Grown Merlot!*