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Recipe: Fylt 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.