

## Pork Loin with Cranberry Port Wine Reduction

With prosciutto wrapped Yukon potatoes, and warm spinach and pine nut salad

June 2014 by Camine Pappas

Instructions for FULL MEAL:

Serves 4

### FOR PORK:

At least a 3 point pork loin.  
Remove the silver, and then cut into filets about 1 ½ inches thick. Pat dry and make sure they're room temperature before cooking.

½ to ¾ C port wine

¾ C raisins

¼ medium white sweet onion cut onto paper thin slices

¼ C heavy cream

2 large garlic cloves chopped fine

Nice olive oil. You'll need about 6 T or so.

3 T butter

Salt and Pepper



**DIRECTIONS** – Heat a large pan and add 3 T oil. Sauté the onion and garlic for about 2 minutes until transparent. Don't let the garlic burn. Remove and set aside. Add a bit more oil and then place meat in pan and sear on each side, until caramelized, about 3 minutes of each side. Then remove the meat. Add the port wine to the hot pan, and the raisins and let reduce for about 2-3 minutes. Then add the onions and garlic back in, salt and pepper generously, and then reduce heat to low and add the meat back in. push around a bit in the sauce so they're all well within the sauce. Cover and let finish cooking for about 5 minutes on low. Remove lid and then add butter, stir until melted, and it's ready to serve.

### FOR THE YUKONS:

Take about 16 small sized potatoes, wash and par boil for about 5 minutes. Immerse in cool water to stop cooking. Let cool for about ½ an hour. Pat dry. Toss with about 2 T olive oil and coarse salt and freshly ground black pepper. Using good prosciutto, wrap each potato around the belly part of the tater with a strip of prosciutto. Place them on a cookie sheet with some of the residual olive oil. Bake in a 375 degree oven for about 30-35 minutes until the skin looks a little wrinkled and the prosciutto is done but not too crisp.

### FOR THE WARM SPINACH SALAD:

Take a large package of washed spinach. About 8 cups. Make sure it's dry. In a sauce pan, heat 2 T of olive oil and cook 2 large cloves of chopped fresh garlic and a handful of pine nuts, for about 30 seconds. Lower heat and put all

the spinach in the pan. You'll need a deep pan to hold all the spinach but it will reduce down in a flash! Then add about 2 T fine red wine vinegar and some salt and pepper. With tongs, toss a bit to get the spinach covered with the oil and vinegar and garlic while it wilts. Do that for only about 15 seconds. Then take off the heat and cover. In about a minute it will be ready.

**TO PLATE:**

Take some of the spinach and lay down first. Put two to three of the small potatoes on top. Then arrange the small filets, about three of them, next to the potatoes. Pour the sauce over the meat and a little over the potatoes and around the plate to make it pretty.

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