

Amphora Winery

Grilled Pork Loin with Tart Cherry Stuffing

Wine Club Recipe, May 2008

1 boneless center-cut pork loin roast (about 2.5 pounds) , you need a short and wide loin rather than thin and long. About 4-5 inches wide and 7-8 inches long is about right. The loin needs to be butterflied to a single layer of meat about 1/2 inch thick.

For the filling and glaze:

1 cup dried cherries (about 5oz.)

1/2 cup applesauce

3/4 cup dry white wine

1 large shallot sliced thin crosswise

1 tbsp. brown sugar

Pinch of salt

1tsp. dried thyme

In a medium-sized saucepan, bring all ingredients except thyme to a simmer, reduce heat, cover, and cook for 10 minutes. Squeeze mixture in a fine strainer to extract as much liquid as possible. Return liquid to sauce pan and reduce until it thickens (about 5 minutes), add thyme and reserve glaze. Process cherry/applesauce mixture in food processor until it is coarsely chopped and spreadable. Season meat thoroughly with salt and pepper, and spread filling evenly on meat. Roll the meat tightly and tie with twine at about 1-inch intervals. Season the outside of the meat with salt and pepper.

Grill meat over indirect heat for 55-70 minutes, until the interior temperature is 130-135 degrees. Flip meat once during this time. If cooking on a gas grill, a little wood smoke from some apple or alder wood chips will add a great flavor. Remove roast from heat and brush with glaze on all sides, cover loosely with foil and let rest for 15 minutes (during this rest the interior temperature should rise to about 145 degrees. Carve into 1/2 inch thick slices, and drizzle with pan juices.

Serve with Amphora 2003 Merlot!

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