

# Fruit Stuffed Pork Loin with Pear Onion Sauce

Adapted from *Southern Living*, December 2011



**Servings: 14**

*Three firm, ripe Bartlett pears may be substituted for the Seckel pears. Core each pear, and cut into 4 wedges. And sugar may be substituted for the honey. The original recipe called for cippolini onions - if you can find them and can spend the time, they're a deliciously sweet onion. Otherwise, use the frozen pearl onions.*

6 pounds pork loin, lean, boneless

## FRUIT STUFFING:

8 ounces dried apricots, or mixed dried fruits, chopped

2 tablespoons dark brown sugar

1 tablespoon chopped fresh sage

1/4 teaspoon red pepper flakes

1 1/2 teaspoons kosher salt, divided

1 1/2 teaspoons coarsely ground pepper, divided

Kitchen string if needed to tie or re-tie roast

2 tablespoons olive oil

## HERB RUB:

4 tablespoons fresh rosemary, finely minced

3 cloves fresh garlic, smashed, finely minced

1 tablespoon fresh sage, finely minced

2 tablespoons canola oil

Salt and freshly ground black pepper to taste

## ROASTED PEARS AND ONIONS:

6 whole Seckel pears, firm ripe

2 tablespoons butter, melted

2 teaspoons fresh lemon juice

2 teaspoons honey, or sugar

1/4 teaspoon fresh rosemary, finely chopped

1/4 teaspoon kosher salt

1/4 teaspoon freshly ground pepper

1 pound pearl onions (frozen at Trader Joe's) or fresh, peeled

2 tablespoons apricot preserves, or more if needed

1. Prepare Pork Loin: Combine filling ingredients in a small bowl. If pork loin is of the type with two loins put together and tied, use your fingers and gently stuff the apricot filling in-between the layers, pushing the fruit in to evenly fill the interior.
2. Combine the Herb Rub dry ingredients. Using your hands, slather the oil all over the roast on all sides, then roll in the herb mixture.
3. Preheat barbecue to 375°. Place pork roast on a rack set in a roasting pan and place pan in the barbecue with indirect heat with a meat thermometer.
4. Grill roast pork for 1 1/2 to 2 hours, until the meat registers 140-145°. Remove from grill, cover with aluminum foil, and let stand 15 minutes.
5. While meat is roasting (start this as soon as the meat is in the barbecue or it can be made ahead) prepare Roasted Pears and Onions: Preheat oven to 350°. Cut pears in half lengthwise, and remove cores. Cut pear halves in half if desired, or leave them in the larger halves. Stir together pears, butter, honey, lemon juice, rosemary, salt pepper and onions. Use a pan that can go from stovetop to oven, if possible. Bring pear mixture to a boil on stovetop, then cover and bake at 300° for about an hour. Remove to the stovetop and continue to cook, if necessary until pears are soft but not falling apart, about 10 minutes. Add apricot preserves at the end just to thicken the sauce some.

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Per Serving (excluding unknown items): 363 Calories; 14g Fat (35.2% calories from fat); 36g Protein; 23g Carbohydrate; 2g Dietary Fiber; 92mg Cholesterol; 405mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>