



## Cuisine of Jean-Charles Berruet

### Filet de Porc aux Abricots Pork Tenderloins with Apricots

*Serves 4*

2 pork tenderloins  
1 dozen sun-dried apricots  
2 cups red wine  
10 ounces raisins  
2 tablespoons honey  
½ teaspoon crushed cumin  
½ teaspoon chopped dill  
½ teaspoon chopped mint  
½ teaspoon crushed peppercorns  
1 tablespoon olive oil  
¼ cup red wine vinegar  
2 shallots, finely chopped  
½ cup chicken stock

1. The day before you intend to prepare the pork, soak the apricots in water. Make a marinade by mixing together the red wine, honey, raisins, cumin, dill, mint, and peppercorns. Place the pork tenderloins in the marinade; refrigerate overnight.
2. Take the tenderloins out of the marinade and pat dry. Save the marinade. Cut the meat into pieces 2 inches thick, then flatten them with the palm of your hand. Salt and pepper the meat.
3. Put the olive oil in a skillet. Add the pork slices and sauté over high heat for 3 minutes on each side. Remove the pork from the skillet and set aside.
4. Discard the excess fat from the pan and deglaze with vinegar. Add the shallots and reduce the liquid until almost dry. Add the chicken broth and the marinade. Bring the sauce to a boil. Reduce for 5 minutes over low heat. Add the pork and the apricots. Simmer for 15 minutes.
5. Serve with a turnip purée or with a rutabaga purée. (Prepare exactly as you would mashed potatoes.)

This is an adaptation of a very old Roman recipe attributed to Apicius. I like pork, and this is a nice, different way of cooking it.

#### **Wine notes**

A red Côte-du-Rhône, like a Gigondas or a Cornas, will be nice.