

the last touch

Scarborough Fare Inspired by the Simon & Garfunkel classic, this quartet of recipes makes the most of parsley, sage, rosemary, and thyme

RECIPES AND FOOD STYLING BY RUTH COUSINEAU

PORK WRAPPED IN SAGE AND PROSCIUTTO

SERVES 6 TO 8 (MAIN COURSE)

Active time: 15 min Start to finish: 45 min

- 12 thin slices prosciutto (about $\frac{1}{4}$ lb)
- 16 large fresh sage leaves
- 2 (1-lb) pork tenderloins
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 tablespoon extra-virgin olive oil

Special equipment: an instant-read thermometer

- Put oven rack in middle position and preheat oven to 425°F.
- Slightly overlap long sides of 6 prosciutto slices on work surface with short ends nearest you and scatter 8 sage leaves crosswise on top. Pat 1 pork tenderloin dry and sprinkle all over with $\frac{1}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon pepper. Put meat on top of sage across middle of prosciutto (tucking end of tenderloin underneath if very thin), then wrap prosciutto around pork to enclose. Wrap second tenderloin in same manner.
- Transfer tenderloins, seam sides down and 2 inches apart, to a small roasting pan and brush prosciutto all over with oil, then roast until thermometer inserted in center of meat registers 150°F, about 25 minutes. Transfer to a platter and let stand 10 minutes before slicing.



ROSEMARY ORANGE SYRUP

MAKES ABOUT $\frac{3}{4}$ CUP

Active time: 10 min Start to finish: 40 min

This syrup is perfect for French toast.

- 3 (4- by 1-inch) strips fresh orange zest (see Tips, page 177)
- $\frac{2}{3}$ cup fresh orange juice
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup water
- 6 small clusters fresh rosemary leaves

► Boil all ingredients together in a 1-quart heavy saucepan until reduced to about $\frac{3}{4}$ cup, about 15 minutes. Cool to warm or room temperature.

THYME GARLIC BUTTER

MAKES ABOUT $\frac{1}{2}$ CUP

Active time: 15 min Start to finish: 3 hr (includes chilling)

We like this butter on grilled steak.

- 1 garlic clove
- $\frac{1}{2}$ teaspoon salt
- 1 stick ($\frac{1}{2}$ cup) unsalted butter, softened
- 3 tablespoons chopped fresh flat-leaf parsley
- 2 teaspoons chopped fresh thyme
- 2 teaspoons grated fresh lemon zest
- $\frac{1}{4}$ teaspoon black pepper

► Mince garlic and mash to a paste with salt using a heavy knife. Transfer to a food processor along with remaining ingredients and blend.

► Roll into a 6-inch log in a sheet of plastic wrap, twisting ends closed. Chill, covered, at least 2 hours for flavors to develop. Bring to room temperature before using.

PARSLEY AND CABBAGE SALAD

SERVES 6

Active time: 15 min Start to finish: 15 min

- 3 tablespoons extra-virgin olive oil
- 1 tablespoon sour cream
- 1 tablespoon cider vinegar
- 1 tablespoon water
- $\frac{1}{2}$ teaspoon anchovy paste
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- $\frac{1}{2}$ Savoy or green cabbage, cored, cut into 3 wedges, and thinly sliced crosswise (6 to 8 cups)
- 2 cups fresh flat-leaf parsley leaves

► Whisk together oil, sour cream, vinegar, water, anchovy paste, salt, and pepper in a large bowl. Add cabbage and parsley and toss until coated.