

topped pork in a preheated 450° F. oven for 2 minutes, or until the cheeses are melted. (For a more golden topping put the pork under a preheated broiler about 4 inches from the heat for 1 minute, or until the cheeses are browned and bubbling.) Serve the pork with the remaining sauce. Serves 6 to 8.

*Pork Tenderloin Cordon Bleu
(Pork with Ham, Gruyère, and
Cream Sauce)*

- 6 slices (4½ ounces) of cooked smoked ham
- 6 ounces Gruyère, sliced paper-thin with a cheese slicer
- 1½ pounds pork tenderloin, trimmed of any membrane, cut crosswise into 12 slices, and pounded ½ inch thick, cut sides down, between 2 sheets of moistened wax paper
- 3 large eggs, beaten until frothy
- 2 tablespoons fresh lemon juice
- flour seasoned with salt and pepper for dredging the pork
- ½ stick (¼ cup) unsalted butter
- 2 tablespoons vegetable oil
- 2 tablespoons medium-dry Sherry
- ½ cup chicken broth
- ¼ cup heavy cream

Divide the ham, folding it if necessary, and the Gruyère among half the pork slices, top the Gruyère with the remaining pork slices, and gently flatten the pork "packets" ¼ inch thick between 2 sheets of moistened wax paper. Working with 1 packet at a time, dip the packets in the eggs combined with the lemon juice, letting the excess drip off, and dredge them lightly in the flour, shaking off the excess.

In each of 2 large skillets heat 2 tablespoons of the butter with 1 tablespoon of the oil until the foam subsides, divide the pork packets between the skillets, and sauté them over moderately high heat, turning them once, for 8 minutes, or until they are deep golden. Transfer the packets with a slotted spatula to a large plate. Combine all the pan juices and the brown bits in one of the skillets, add the Sherry, and deglaze the skillet over moderately high heat, scraping up the brown bits, for 1 minute. Add the broth and the pork packets with any juices that have accumulated on the plate and simmer the mixture, covered, turning the packets once, for 10 minutes. Transfer the pork packets with the slotted spatula to a platter and keep them warm, covered. Whisk the cream into the broth mixture, cook the mixture over high heat, stirring, until it is thickened slightly, and pour the sauce over the pork. Serves 6.

*Pork Tenderloin in
Sour-Cream Paprika Sauce*

- ¾ cup finely chopped onion
- ½ cup finely chopped green bell pepper
- 5 tablespoons unsalted butter
- 1 garlic clove, minced
- ½ pound mushrooms, sliced thin
- 1 tablespoon flour plus flour seasoned with salt and pepper for dredging the pork
- 4 teaspoons paprika (preferably Hungarian), or to taste
- 1 teaspoon Worcestershire sauce
- 1 tablespoon fresh lemon juice
- ½ cup dry white wine
- 2 tablespoons canned tomato paste
- ½ cup chicken broth
- 1½ pounds pork tenderloin, trimmed of any membrane, cut crosswise into 12 slices, pounded thin, cut sides down, between 2 sheets of moistened wax paper, and cut into 3- by ½-inch strips
- 2 tablespoons vegetable oil
- ¾ cup sour cream
- cooked egg noodles, tossed with melted butter and caraway seeds, as an accompaniment

In a heavy kettle cook the onion and the bell pepper in 4 tablespoons of the butter over moderately low heat until the vegetables are softened, add the garlic, and cook the mixture for 1 minute. Add the mushrooms and cook the mixture for 3 minutes, or until the mushrooms give off their liquid. Stir in the 1 tablespoon unseasoned flour and cook the mixture, stirring, for 3 minutes. Stir in the paprika and cook the mixture, stirring, for 1 minute. Stir in the Worcestershire sauce, the lemon juice, the wine, the tomato paste, and the broth, bring the mixture to a boil, and simmer it for 3 minutes. Season the mixture with salt and black pepper.

Dredge the pork strips in the seasoned flour, shaking off the excess. In a large skillet heat the oil with the remaining 1 table-

spoon butter over moderately high heat until the fat is hot but not smoking, in the fat sauté the pork, shaking the skillet to keep the strips separate, for 6 minutes, and transfer it with a slotted spoon to a plate. In a small bowl combine about ½ cup of the mushroom mixture with the sour cream, whisking, whisk the mixture slowly back into the mushroom mixture in the kettle, and stir in the pork and any juices that have accumulated on the plate. Heat the mixture over moderate heat until it is hot, but do not let it boil. Serve the pork mixture on a large platter with the noodles. Serves 6.

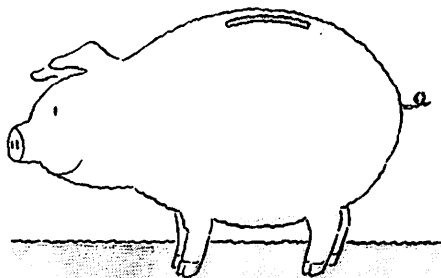
*Pork Tenderloin Rolls with
Rye Bread, Apple, and Sage Stuffing*

For the stuffing

- ½ cup finely chopped onion
- 1 rib of celery, chopped
- 3 tablespoons unsalted butter
- 1 Granny Smith or other tart green apple, peeled, cored, and cut into ¼-inch dice
- 6 pitted prunes, diced
- ½ cup pecans, minced
- 3 tablespoons finely chopped fresh parsley leaves
- ¾ teaspoon ground sage
- ¼ teaspoon dried thyme, crumbled
- a pinch of nutmeg
- 2 cups ½-inch cubes of rye bread (about 4 slices)

- 1½ pounds pork tenderloin, trimmed of any membrane, cut crosswise into 12 slices, and pounded thin between 2 sheets of moistened wax paper
- flour seasoned with salt and pepper for dredging the pork
- ½ stick (¼ cup) unsalted butter
- ½ cup dry white wine
- 1 cup chicken broth
- 1 tablespoon red currant jelly

Make the stuffing: In a skillet cook the onion and the celery in the butter over moderately low heat, stirring occasionally, until the vegetables are softened. Add the



apple and cook the mixture, stirring, for 3 minutes. Stir in the prunes, the pecans, the parsley, the sage, the thyme, the nutmeg, and the bread cubes and toss the mixture until it is combined well. Season the stuffing with salt and pepper.

Spoon about 1½ tablespoons of the stuffing onto the center of each pork slice, roll the pork up, tucking in the ends, and secure the rolls with wooden picks. Dredge the pork lightly in the flour, shaking off the excess. In a large heavy skillet heat the butter over moderately high heat until the foam subsides, in it sauté the pork rolls, turning them, for 6 minutes, or until they are browned, and transfer them with a slotted spoon to a plate.

Add the wine to the large skillet and cook the mixture over moderately high heat, scraping up the brown bits, for 1 minute. Stir in the broth and the jelly, bring the mixture to a boil, stirring, and boil it, stirring, until the jelly is dissolved. Add the pork rolls in one layer and simmer them, covered, for 15 minutes. Transfer the rolls with the slotted spoon to a platter and keep them warm, covered. Boil the sauce over high heat, stirring, until it is thickened slightly, season it with salt and pepper, and pour it over the pork. Serves 6.

Braised Pork Tenderloin with Orange Juice and Coriander

- 1½ pounds pork tenderloin,
trimmed of any membrane
- 6 garlic cloves, peeled and halved
- 2 tablespoons vegetable oil
- 1½ cups thinly sliced onion
- ¼ teaspoon freshly ground pepper
- ¼ teaspoon freshly grated nutmeg
- a 2-inch piece of cinnamon stick
- ½ teaspoon dry mustard
- 1½ cups fresh-squeezed orange
juice
- 1 cup chicken broth
- ⅓ cup chopped fresh coriander
plus additional for garnish
- 1 scallion, sliced thin, for garnish

Cut 12 incisions in the pork with a sharp paring knife, insert the garlic, and season the pork with pepper. In a heavy kettle sear the pork, patted dry, in the oil over moderately high heat for 8 minutes, or until it is browned, and transfer it with tongs to a plate. To the kettle add the onion and cook it over moderately low heat, stirring occasionally and scraping up the brown bits, until it is softened and browned lightly. Add the pepper, the nutmeg, the cinnamon stick, and the mustard and cook the mixture, stirring, for 1 minute. Add the orange juice, the broth, and ½ cup of the coriander and bring the mixture to a boil. Add the

pork, braise it, covered, in the middle of a preheated 350° F. oven, turning it occasionally, for 45 minutes to 1 hour, or until a meat thermometer registers 155° F., for meat that is just cooked through but still juicy, and transfer it to a heated platter. Boil the sauce over moderately high heat, stirring, until it is thickened, spoon it over the pork, discarding the cinnamon stick, and sprinkle it with the additional coriander and the scallion. Serves 4 to 6.

Chinese-Style Roast Pork with Chutney Garlic Sauce

- 1½ pounds pork tenderloin,
trimmed of any membrane
- ⅓ cup soy sauce
- 2 tablespoons medium-dry Sherry
- 2 tablespoons ketchup
- 1 tablespoon light brown sugar
- 2 tablespoons fresh lemon juice
- 3 garlic cloves, minced
- 3 tablespoons minced peeled fresh
gingerroot

For the sauce

- 3 garlic cloves, minced
- 6 tablespoons soy sauce
- 2 tablespoons red-wine vinegar
- ½ cup bottled mango chutney
- 2 tablespoons honey
- 1 teaspoon Oriental sesame oil
(available at Oriental markets
and many supermarkets)

In a small deep dish just large enough to hold the pork combine the soy sauce, the Sherry, the ketchup, the brown sugar, the lemon juice, the garlic, the gingerroot, and pepper to taste, add the pork, turning it to coat it thoroughly, and let it marinate, covered and chilled, for at least 3 hours or, preferably, overnight.

Arrange the pork on a rack in a roasting pan, reserving the marinade in a small bowl, add ½ inch hot water to the pan, and roast the pork in a preheated 350° F. oven, basting it occasionally only during the first hour with the reserved marinade, for 1 hour and 15 minutes, or until a meat thermometer registers 155° F., for meat that is just cooked through but still juicy. Transfer the pork to a cutting board and let it stand for 5 minutes.

Make the sauce while the pork is standing: In a small saucepan combine the garlic, the soy sauce, and the vinegar, bring the mixture to a boil, and simmer it for 3 minutes. Stir in the chutney, the honey, the oil, and ¼ cup water and bring the mixture to a boil, stirring.

Carve the pork diagonally into thin slices, arrange the slices on a heated platter, and spoon the sauce over the slices. Serves 4 to 6.

Pork Rolls Rellenos (Pork Rolls Filled with Cheese and Jalapeño Peppers)

For the sauce

- 1 onion, minced
- 2 tablespoons vegetable oil
- 2 garlic cloves, minced
- a 14½-ounce can plum tomatoes
including the juice
- ½ cup chicken broth
- 2 canned peeled mild green
chilies, minced

1½ pounds pork tenderloin,
trimmed of any membrane, cut
crosswise into 12 slices, and
pounded thin, cut sides down,
between 2 sheets of moistened
wax paper

¾ pound Monterey Jack, cut into
twelve 3- by 1- by ½-inch
pieces

2 pickled whole jalapeño peppers,
seeds and ribs discarded and the
flesh cut lengthwise into 12
strips total (wear rubber gloves)

⅔ cup milk

2 large eggs, beaten until frothy
flour seasoned with salt and black
pepper for dredging the pork

1½ cups yellow cornmeal
vegetable oil for frying the pork

Make the sauce: In a heavy saucepan cook the onion in the oil over moderately low heat until it is softened, add the garlic, and cook the mixture for 2 minutes. Add the tomatoes with the juice and the broth, bring the liquid to a boil, breaking up the tomatoes, and simmer the mixture for 10 minutes. Add the mild green chilies and salt and black pepper to taste.

In the center of each pork slice arrange 1 piece of the Monterey Jack and 1 strip of the jalapeño pepper, fold the ends over the filling, and roll the pork up tightly. Chill the pork rolls for 15 minutes. In a bowl whisk together the milk and the eggs. Working with 1 pork roll at a time, dredge the rolls in the seasoned flour, shaking off the excess, dip them in the egg mixture, letting the excess drip off, and dredge them in the cornmeal.

In a large heavy skillet heat 1 inch of the oil over moderately high heat until it is hot but not smoking and in it fry the pork rolls in batches, turning them once, adding more oil as necessary, and transferring the rolls with a slotted spoon to paper towels to drain, for 8 minutes. In a shallow baking dish bake the pork rolls in one layer, uncovered, in the middle of a preheated 350° F. oven for 10 minutes. Serve the pork rolls with the sauce, heated. Serves 6. ♦