

## Pork Tenderloin with Plum Chutney

**4-6 SERVINGS** In this delicious double dose of pork, the tenderloin stays juicy inside a crispy pancetta crust. Make sure to save any extra chutney—you'll want it for pork sandwiches the next day.

### PLUM CHUTNEY

- 4 red or black plums
- 1 Tbsp. olive oil
- 1 large shallot, sliced lengthwise
- $\frac{1}{2}$  cup (packed) light brown sugar
- $\frac{1}{4}$  cup Sherry vinegar or apple cider vinegar
- 1 Tbsp. chopped garlic
- 1 Tbsp. mustard seeds
- 2 tsp. grated peeled ginger
- $\frac{1}{2}$  tsp. freshly ground black pepper
- 1 bay leaf
- Kosher salt

### PORK

- 2 Tbsp. minced fresh rosemary
- 4 tsp. herbes de Provence
- 4 tsp. olive oil
- 2 pork tenderloins (about 2 lb.)
- Kosher salt, freshly ground pepper

**16 thin slices pancetta (Italian bacon; about 8 oz.) or prosciutto**

**INGREDIENT INFO:** Herbes de Provence, a dried herb mixture, can be found at specialty foods stores and in the spice section of most supermarkets.

**PLUM CHUTNEY** Peel plums, if desired (see page 84). Halve and pit. Cut into  $\frac{1}{2}$ " wedges.

Heat oil in a medium saucepan over medium heat. Add shallot and cook, stirring occasionally, until shallot begins to soften, about 2 minutes. Add brown sugar, next 6 ingredients, and  $\frac{1}{4}$  cup water. Cook, stirring occasionally, until mixture is fragrant, about 2 minutes. Stir in plums. Cover and simmer over medium heat, stirring occasionally, for 8 minutes. Uncover and continue cooking, stirring occasionally, until fruit is soft and juices have thickened, 20-25 minutes. Season to taste with salt. Let cool slightly. **DO AHEAD:** Chutney can be made 1 week ahead. Cover and chill. Rewarm slightly before serving.

**PORK** Stir rosemary, herbes de Provence, and oil in a small bowl. Rub all over pork; season with salt and pepper. Wrap pancetta slices around pork and tie at 2" intervals with kitchen twine to hold together. **DO AHEAD:** Can be made 1 day ahead. Cover and chill.

If using a charcoal grill, build a medium-hot fire; push coals over to 1 side of grill. If using a gas grill, heat all but 1 burner to high. Grill tenderloins over hot part of grill, turning frequently, until a crisp brown crust forms on all sides, 8-10 minutes. Move tenderloins to cooler part of grill to gently cook through; cover and cook until an instant-read thermometer inserted into the middle of each loin registers 145°, 15-20 minutes longer.

Transfer tenderloins to a cutting board. Let rest for 10 minutes. Slice thinly and serve with plum chutney alongside.