

DINNER, ON CUE An entrée of roasted pork, carrots, and onion can be made in advance or right before the meal, and served hot, cold, or at room temperature.

ROASTED PORK TENDERLOIN WITH FIG CHUTNEY

SERVES 4 TO 6

FOR THE CHUTNEY

- 5 ounces dried Black Mission figs, quartered ($\frac{3}{4}$ cup)
- 5 ounces dried Calimyrna figs, quartered ($\frac{3}{4}$ cup)
- 4 tablespoons unsalted butter
- 2 cups ruby or tawny port
- $\frac{1}{2}$ cup water
- 2 strips lemon zest
- 2 dried bay leaves
- 1 cinnamon stick
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon coarse salt
- Freshly ground pepper, to taste

FOR THE PORK

- 2 pork tenderloins (1 $\frac{1}{2}$ pounds total)
- 4 garlic cloves, lightly crushed
- Extra-virgin olive oil, for drizzling
- 1 teaspoon coarse salt
- $\frac{1}{4}$ teaspoon freshly ground pepper
- 1 medium onion, sliced $\frac{3}{4}$ inch thick
- 1 bunch small carrots (about $\frac{3}{4}$ pound), stems trimmed to $\frac{1}{2}$ inch, halved lengthwise

1. Make the chutney: Combine figs, butter, port, water, lemon zest, bay leaves, cinnamon, sugar, salt, and pepper in a saucepan. Bring to a boil, then reduce heat and simmer, partially covered, until liquid is the consistency of a loose jam, about 40 minutes. Discard bay leaves and cinnamon stick, or reserve for garnish. (Chutney can be refrigerated in an airtight container for up to 1 week; bring to room temperature, or reheat in a pan over low heat, adding water as needed.)



2. Roast the pork: Preheat oven to 450°. Rub pork with garlic and oil, and sprinkle with salt and pepper. Arrange onion on a rimmed baking sheet, and place pork on top. Scatter carrots and garlic around meat. Drizzle lightly with oil.

3. Roast, stirring vegetables halfway through, until a meat thermometer inserted into thickest part of pork registers 145° for medium, 20 to 25 minutes. Let rest for 10 minutes. Slice pork, and serve warm or at room temperature with roasted vegetables and chutney. (Un-sliced pork and vegetables can be refrigerated in an airtight container overnight; slice, and serve chilled.)

maximizing flavor

Roasting pork tenderloin in the same pan as carrots and onion allows the drippings to infuse the underlying vegetables with flavor. It also means one less pan to clean.