

Chanterelle-Stuffed Pork Tenderloin

<http://userealbutter.com/2016/12/04/chanterelle-stuffed-pork-tenderloin-recipe/>
modified from *Eating Well*

1 lb. fresh chanterelle mushrooms (or other fresh mushrooms*), cleaned, sliced 1/2-inch thick
4 cloves garlic, minced
2 tbsps olive oil
2 1/4 tsps black pepper, freshly ground
2 tsps fresh sage, chopped
2 tsps fresh thyme, chopped
1 1/2 tsps kosher salt
2 – 2 1/2 lbs. pork tenderloin (one or two)
kitchen string
1 tbsp vegetable oil
1/2 cup red wine
1/2 cup beef stock
1 tbsp butter

* If you are using fresh shiitake mushrooms, trim and discard the stems as they are too tough.

Preheat oven to 400°F. In a large bowl, toss the mushrooms, olive oil, garlic, 1/4 teaspoon black pepper, 1 teaspoon sage, 1 teaspoon thyme, and 1/2 teaspoon salt together. Pour the mushrooms into a roasting pan and roast for 5 minutes. Stir the mushrooms around and roast for another 5-10 minutes until the mushrooms are fragrant and soft.

Butterfly the pork tenderloins. There are two ways to do this. The method I used was to slice each tenderloin lengthwise as if unfurling a roll of paper towels, keeping the meat about 1-inch thick and in one continuous piece (resulting in two pieces because I used two one-pound tenderloins). Alternatively, you can slice the tenderloin lengthwise down the center, stopping about an inch shy of the other end (that is, don't cut it into two pieces, keep it connected). Open the tenderloin up like a book. For both methods, cover the tenderloin(s) with plastic wrap and pound them with a meat tenderizer to about 1/4-inch thickness. If using two tenderloins, like I did, arrange them side-by-side and head-to-tail (the wide end of one should be next to the tapered end of the other) with a little overlap in the center to prevent any gaps.

Spread the roasted mushrooms over the meat, leaving a 1-inch margin at the edges. Roll the tenderloin up tightly from a long side (it should be a long roll, not a short one) and tie the roll closed with kitchen string every 2 inches. Combine the remaining two teaspoons of black pepper, 1 teaspoon sage, 1 teaspoon thyme, and 1 teaspoon salt. Rub the mixture over the tenderloin.

Increase the oven to 450°F. Heat the vegetable oil in a large ovenproof pan over medium high heat. Sear the tenderloin on all sides for about 3-5 minutes total. Place the pan in the oven and roast to an internal temperature of 145°F (about 15-20 minutes). Remove from the oven and let sit under a foil tent on the cutting board for 5 minutes. Set the roasting pan over medium high heat and add wine, stirring and scraping up the browned bits on the bottom of the pan. When the liquid has reduced by half, add the stock and reduce by half. Stir in the butter. Reserve the sauce to serve with the pork. Slice the pork and serve with sauce. Serves 8.