

**"ROSA DI PARMA" PORK TENDERLOIN STUFFED WITH PROSCIUTTO
AND PARMESAN IN A MARSALA SAUCE Serves 4 to 6.**

Pork:

2 tsp. finely chopped fresh sage
1 1/2 tsp. minced garlic
1 tsp. finely chopped fresh rosemary
1 tsp. kosher salt
1 tsp. freshly ground pepper
2 T. extra-virgin olive oil, divided use
2 pork tenderloins, (1-1¼ pounds each), trimmed
4 thin slices Prosciutto, divided use
1/2 cup freshly grated Parmesan cheese
2 T. chopped Italian parsley, for garnish

Sauce:

1 1/2 cups each low sodium beef broth and chicken broth
4 T. unsalted butter, divided use
1/4 cup minced shallots
1/2 lb. sliced crimini mushrooms
3/4 cup dry Marsala
2 T. flour

1. Combine sage, garlic, rosemary, salt and pepper in a small bowl. Stir in 1 T. olive oil; set aside. Preheat oven to 425 degrees. Trim the pork tenderloins of all fat and silverskin. Then butterfly the pork by slicing down the center to within 1/2 inch of the bottom without cutting all the way through. Open up the pork and lay a sheet of plastic wrap on top. Pound the pork to 1/2-inch thickness.

2. Cover each butterflied tenderloin with 2 slices of the prosciutto, then spread 1/2 cup Parmigiano-Reggiano over the prosciutto, leaving a 1-inch border. Starting with a long side, roll up each tenderloin so the stuffing is in a spiral pattern; then tie the roasts at 2-inch intervals with kitchen string. Rub the pork with the reserved herb mixture.

3. For the sauce, place the beef and chicken broth in a medium saucepan and bring to a boil. Lower heat to medium and cook until sauce reduces by half to 1 1/2 cups. Cool and set aside, covered, until ready to complete the sauce.

"Rosa di Parma" (continued)

4. Heat the remaining 1 T. oil in a large, heavy skillet over medium-high heat to brown pork. Add the tenderloins, bending to fit if necessary, and cook, turning

often, until the outsides are browned, 2 to 3 minutes per side. Transfer pork to a parchment-line baking sheet and roast for 15 to 20 minutes or until the internal temperature reaches 150 degrees. Transfer to a cutting board, tent with foil and let rest for 5 minutes.

5. Finish making the sauce in the skillet the pork was browned in. Melt 2 T. butter in the skillet. Add the shallots and toss and cook over medium heat for 1 minute. Add the mushrooms and cook, stirring often until tender, about 8 minutes. Add the marsala and boil down by half or until a bit syrupy. Add the reduced both and bring to a boil. Mash the remaining 2 T. butter with the flour and stir into the sauce a bit at a time bringing to a boil before adding more. Continue until sauce is desired consistency—do not thicken too much. Season sauce to taste with salt and pepper.

6. To serve, remove the strings and cut the pork across into 1-inch-thick slices. Serve topped with sauce and sprinkled with parsley.

ALMOND BACON CHEESE CROSTINI

Makes 36.

1 baguette, cut across into 36 slices
2 cups freshly grated Jack cheese
2/3 cup mayonnaise

1/2 cup toasted sliced almonds,
plus more for garnish
6 slices bacon, diced and cooked
1 green onion, chopped

1. In a large bowl, combine Jack cheese, mayonnaise, almonds, bacon, green onion and a pinch of salt. (Mixture can be combined 24 hours ahead but bring to room temperature before continuing.)

2. Spread cheese mixture on bread slices and arrange on a parchment-lined baking sheet. (If making ahead, cover and refrigerate the crostini before baking up to 12 hours.) Preheat oven to 400 degrees. Bake Crostini about 8 to 10 minutes or until cheese is melted and bread is toasted. Sprinkle with more almonds and serve warm.