

## Fall for the Other White Meat

**B**efore you start thinking turkey, pheasant, or other fowl for Thanksgiving time, try this fall recipe for the other white meat. This pork tenderloin dish with its sides will be comfort food for a chilly October evening. It will be more than enough for four and plenty for six.

### Ingredients:

- 1 package of pork tenderloins, about 2 pounds
- Small handful of dried apricots
- Small handful of garlic cloves
- Small handful of candied ginger
- Extra virgin olive oil
- Sea salt
- Fresh ground pepper
- Caraway seeds
- 2 fennel bulbs
- 6 cipolline onions
- 6 large Yukon Gold potatoes
- 2 celeriac (celery root)
- 1 stick of butter
- 1 cup of whole milk
- Stuffed Pork Tenderloin

A package of pork tenderloin consists of two loins, which you will tie together to hold the “stuffing.” With a sharp knife, make small pockets running along the inner side of each loin. Quarter the apricots, cut the garlic cloves in half and cut the candied ginger pieces into small slices. Place a piece of apricot, garlic and ginger in each pocket. As an alternative to apricots, you could halve chestnuts or cut apples into small chunks. Sprinkle caraway seeds along the inside of the loins over the pockets. Put together the loin pair with the pocket sides facing each other and tie together with kitchen string. Drizzle with olive oil and season with salt and pepper to taste.

Heat the grill to medium high, and place a grill pan on the grill. When the grill pan is heated, place the loin in the pan. It will take about seven minutes on each of the four sides to cook

the pork to medium. (The internal temperature of the pork should be 140 degrees if you are using a meat thermometer.)

Just before the pork is ready to remove from the grill, pour some Calvados, an apple brandy, or other brandy of choice, to “flame” the meat and add a sweet fall fruit flavor. Remove the loin from the pan and let it rest, covered with aluminum foil, for about five minutes. Remove the string, cut the pork into slices about ½ inch thick and top with the Calvados essence. Some of the “stuffing” may fall out of the pork, so make sure that you spoon any pieces onto the pork in the serving dish. Biting into a piece of garlic with the pork is a real treat. Serve with the sautéed fennel and potato and celeriac purée.

### Sautéed Fennel

While the pork is cooking, heat a pan over medium heat and add a few tablespoons of olive oil. Slice several garlic cloves and peel and chop the cipolline onions. Add the garlic and cipolline to the pan and stir. Slice the fennel bulbs into thin slices and add to the pan. Cook until the fennel is soft. The sweetness of the cipolline will complement the apple brandy.

### Potato and Celeriac Purée

Peel the potatoes and cut them into one inch wedges. Cut off the outer layer of the celery root so that only the white remains and cut into one inch wedges. Place the potatoes and the celery root in a pot and submerge them in water. Bring the water to a boil, stirring occasionally, and cook until the vegetables are tender when stuck with a fork. Remove the pot from the heat and drain the vegetables from the water. Place the vegetables back in the pot and add the butter and cream. Blend with a hand mixer until the potatoes and celeriac are soft and creamy. Add salt to taste, and add more milk or butter if desired. The celery root, at its best in the cooler fall months, adds a fresh and aromatic twist to mashed potatoes. Enjoy! 🍴



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