

Stuffed Pork Tenderloin

Makes 12 servings

Ingredients:

2 to 2½ lbs boneless, trimmed pork tenderloin. (Trim the fat and silver skin)

2½ tbsp soy sauce

¾ tsp freshly ground black pepper

¾ tsp garlic powder

1 ½ tbsp olive oil

1 ½ lbs mild Italian sausage, crumbled

1 cup finely chopped green onions

1 cup chopped mushrooms

Preparation:

Preheat the oven to 425 degrees

Rub the pork tenderloin with soy sauce and dry seasonings and allow to marinate for one hour in the refrigerator. With a sharp boning knife make a slit down the length of the pork tender(s) large enough to hold the stuffing

Cook the sausage in the olive oil in a heavy skillet over medium heat until all pink disappears.

Add the green onions and mushrooms and stir to mix. Remove from heat and allow the mixture to cool completely.

Press the stuffing into the cavity(s) of the pork tender(s). Secure the stuffing with kitchen twine.

Place the tender(s) in an oven proof skillet and brown the tender(s) on all sides. Pour any juice left in the pan over the meat. Place the skillet and the tender(s) in the oven. Roast for 35 to 45 minutes, adding a little beef broth to the pan if it becomes too dry. Do not overcook.

Remove the meat from the oven and remove the twine. Let the meat rest for a couple of minutes before slicing across the grain into half-inch pieces.

Spoon the pan drippings over the meat to serve.