

## “Plum Good” Pork—adapted from Bon Appetit 2012

For the Chutney:

- 4 red or black plums
- 1 Tablespoon olive oil
- 1 large shallot, sliced lengthwise
- ½ cup packed brown sugar
- ¼ cup Sherry vinegar (use apple cider vinegar if you absolutely can't find Sherry vinegar)
- 1 Tablespoon chopped garlic
- 1 Tablespoon mustard seeds
- 2 teaspoons grated peeled ginger
- ½ teaspoon freshly ground black pepper
- 1 bay leaf
- Salt, to taste

For the Pork:

- 2 Tablespoons minced fresh rosemary
- 4 teaspoons herbes de Provence
- 4 teaspoons olive oil
- 2 pork tenderloins (about 2 pounds total)
- Salt and freshly ground pepper
- About 8 ounces prosciutto ... varies with how you wrap
- Kitchen twine

Halve and pit the plums. Cut into eighths.

Heat oil in a medium saucepan over medium heat. Add shallot and cook, stirring occasionally, until shallot begins to soften, about 2 minutes. Add brown sugar, sherry vinegar, chopped garlic, mustard seeds, peeled ginger, black pepper, and bay leaf. Cook until mixture is fragrant, about 2 minutes, stirring occasionally, for 7-10 minutes. Continue cooking for 20-25 minutes, stirring occasionally, until fruit is soft and juices have thickened. Season to taste with salt. (Can be done up to 1 day ahead. Cover and chill.)

Stir rosemary, herbes de Provence, and oil together in a small bowl. Rub onto tenderloin. Wrap prosciutto around pork and tie with kitchen twine to hold together. (Can do a day ahead. Cover and chill.)

Heat grill to hot. Grill tenderloins, turning frequently, until a crisp brown crust forms on all sides, 8-10 minutes. Lower the heat, cover the grill and continue gently cooking until each loin registers 145°F each, 15-20 minutes longer.

Transfer tenderloins to a cutting board and allow to rest for about 10 minutes. Serve with plum chutney alongside.

Bon Appétit!