



## Ken Mayer

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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

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## Pork Loin with Apricot Stuffing

3-lb pork loin, boned	1 Tbs lemon juice
Sunflower Oil	2 tsp chopped thyme
2 Tbs butter	1 egg, beaten
1 small onion, finely chopped	Salt & pepper
¾ cup bread crumbs	2 Tbsp flour
1/3 cup coarsely chopped dried apricots	1 ½ cup chicken stock
1 Tbs chopped parsley	1 cup dry white wine
	Twine for tying up the loin

1. Make the apricot stuffing: melt the butter in a small saucepan, add the onion, and stir gently until onion is soft but not browned (a few minutes). Remove the pan from the heat, and stir in the bread crumbs, apricots, parsley, lemon juice, thyme, egg, and salt & pepper to taste. Leave stuffing mix to cool completely.
2. Open up the pork loin by slicing carefully about ¾ of the way through, so it will lie flat. Spread the stuffing out along the loin, then roll it back up as tightly as you can, using the string to secure it. Place the loin in a roasting pan, brush with the oil, and season generously.
3. Place the loin in a 350° oven for about 2 hours. If you are using a meat thermometer, it should register 190°. Brush again with oil a few times while the loin is cooking. When it is done, transfer the pork to a carving board, cover loosely with foil, and let stand for 10 minutes before carving.
4. To make the gravy, place the roasting pan on the stovetop. Add the flour to the leavings and cook for about a minute on medium-high, stirring to dissolve any drippings from the bottom of the pan. Add the stock and wine, bring to a boil, and stir constantly for about 3 minutes. Strain into a warmed gravy boat and serve with the loin.

Serve with yellow rice and steamed broccoli, or new potatoes and salad. Try substituting cherries for the apricots, or using pumpernickel bread crumbs.

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