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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.

Stuffed Pork Loin with Maple Glaze

Here's another recipe courtesy of the Republic's Food section. If you are looking for something new & fun to try in the kitchen, check out the Wednesday paper—there's almost always something in there worth experimenting with.

1 pork tenderloin, 2-2 1/2 pounds	1/2 teaspoon pepper
1 cup walnuts, toasted & roughly chopped	2 cups maple syrup
1 cup feta cheese, diced or crumbled	2-3 tablespoons olive oil
1/2 cup golden raisins	12 ounces India Pale Ale
1 tablespoon Balsamic vinegar	

1. In a bowl, combine walnuts, cheese, raisins, vinegar & pepper. Mix thoroughly.
2. Cut a horizontal slit most of the length of the tenderloin, and at least halfway through the meat. Fill with stuffing and secure with twine as needed. Brush the meat with some of the syrup.
3. Heat the oil in a large pan, and then sear the loin over high heat for a few minutes, turning a few times to brown evenly. Reduce heat to medium, add beer & remaining syrup, cover & braise for 25-30 minutes.
4. Remove pork from pan & reduce remaining liquid for glaze. Serve with potatoes, roasted vegetables, and corn bread. A full-bodied cabernet would make a good pairing. Serves 6.

This recipe is very adaptable. Many groceries sell smaller loins (about 1 1/2 lbs) if you are cooking for 2 or 4—just trim down the other ingredients accordingly. For variety, try substituting cranberries, apricots, cherries or other dried fruit for the raisins, or mix in gorgonzola, brie, or another favorite cheese. You can also use whatever beer you have around the house for braising, but try to pick something with a light, clean flavor.



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