

Lee Brother Your Holiday Winning Entrée



Apple and Prune Pork by Beaumont Riley

Ingredients:

- 1 boneless pork roast
- 1 bottle red wine
- 1 c. rough chopped onion
- 1 c. chopped celery
- 1 c. carrots
- 2 cloves garlic, smashed
- 5 peppercorns
- 1 stick cinnamon
- olive oil
- 5-10 sprigs rosemary
- Kosher salt
- 2 firm apples
- 1 pack prunes (24 count)

Cut pork into steaks, about 1 ½ inches per person. Marinate in red wine 6 to 12 hours with veggies, cinnamon, peppercorn, 1 apple diced into 1" cubes, 12 prunes. Remove pork and keep cool. Bring marinade to a boil, reduce heat and reduce by ½. Strain liquid, squeezing out flavor, into sauce pan and reduce further. Add more apple cubes and remaining prunes to sauce about 10 minutes prior to serving. Brown pork steaks in olive oil, seasoned with kosher salt, pepper and rosemary sprig. Turn and cover, keeping rosemary sprigs on top of meat. Serve topped with sauce and lightly cooked fruit.