Braised Pork Loin with Port and Prunes
Prep time: 35-40 minutes

Spice rub:
1 ½ tsp black pepper
1 tsp salt
1 tsp dry mustard
1 tsp dry rubbed sage
½ tsp dry thyme
1 (3 lb) boneless pork loin

Remaining ingredients:
1 tbsp olive oil
2 cups sliced onion
1 cup finely chopped leek
1 cup finely chopped onion
1 cup finely chopped carrot
1 cup port or other sweet wine
¾ cup chicken broth
¾ cup pitted prunes (approx. 12-15)
2 bay leaves

Preheat oven to 325 Degrees

Prepare spice rub: combine first 5 ingredients. Trim fat from pork loin, rub surface of the roast with spice rub. Secure at 2 inch intervals with heavy string.

Heat oil in a large Dutch oven, over medium heat. Add pork, cook 10-15 minutes browning on all sides. Remove from pan.

Add onion, leek and carrot. Cover, reduce heat and cook 5 minutes, stirring frequently. Stir in wine and broth. Scrape pan to loosen browned bits. Return pork to pan, add prunes and bay leaves. Cover and bake for 1 ½ hours (do not rush) until pork is tender. Discard bay leaves.

Place pork on a platter, cover with foil. Remove 6-8 prunes and process in a blender or food processor until smooth. Return pureed prunes to pan and incorporate with port mixture.

Slice pork and serve with sauce.

Serves 4-6

Serve with a bottle of Auriga Zinfandel, garlic mashed potatoes, and vegetable of choice.

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