



## Stuffed Pork Tenderloin Wrapped in Rum Cured Bacon

Servings: 4

Pairing: Coopers Sparkling Ale

Active Cooking Time: 1 ½ hour

### Ingredients for the Stuffing

2 ounces	Bacon ends, small dice
1 each	Shallots, sliced thin
1 clove	Garlic, smashed into a paste
½ head	Fennel, small dice
¼ cup	Dried cherries, diced
1 cup	Corn bread, day old and crumbled
½ cup	Parmigiano Reggiano, grated
¼ cup	Chicken stock
1 sprig	Oregano, fresh
2 sprig	Thyme, fresh

### Ingredients for the Pork Tenderloin

2 each	Gunthorp Farms pork tenderloin
As needed	Kosher salt
As seeded	Black pepper, coarse ground
8 slices	Rum cured-cherry smoked bacon

### Method of Preparation for the Stuffing (This can be done up to 3 days ahead of time.)

1. In a sauce pan combine the bacon ends and ½ cup of water over medium heat. Simmer the water until it has evaporated and the bacon releases its fat.
2. Once the bacon becomes crispy and all the fat has rendered add the shallot, garlic, and fennel. Cook over medium heat until the vegetables are tender.
3. Fold in the cherries, corn bread, and Parmigiano, and simmer for 3 minutes.
4. Add the chicken stock and cook until all liquid is absorbed.
5. Finish with fresh thyme, oregano, kosher salt, and black pepper to taste. Cool completely.

### Method of Preparation for the Pork Tenderloins

1. To make a pocket for the stuffing, use a knife with a narrow blade to make an incision the length of the tenderloin. Start one inch from the narrow end of the tenderloin, and insert the knife 2/3 of the way through. Make one long incision toward the wide end of the tenderloin. Be careful not to pierce completely through the tenderloin. Repeat the process with the other tenderloin.
2. Stuff the tenderloins with equal amounts of stuffing and reform tenderloins until they resemble their original shape.
3. Wrap each tenderloin with four pieces of bacon. Start by wrapping in a spiral formation around the meat. Continue with the next piece where the previous left off.
4. Tie the meat with butchers twine to maintain shape during the cooking process.
5. Grill the tenderloin using the indirect grilling method:
  - a. **Gas Grill:** Turn the center burners off and the outside burners on medium high. Place pork tenderloins over burners that are turned off.
  - b. **Charcoal Grill:** Start charcoal as you would normally. Spread the charcoal out so that it forms a volcano shape with no charcoal in the center. Grill pork tenderloins over area with no charcoal.
6. Grill with the lid down for 13-17 minutes (time will vary with types of grills). Internal temperature of the stuffing should reach 150°F according to the health department. If you want to live on the wild side and have moist tenderloin that you can enjoy, you'll want to stop short of 130°F. It's been done and people have lived to tell the story. At least most of them.
7. Allow to rest for 10 minutes. Remove butchers twine and slice into ½ inch pieces. Be sure to catch the juice and drizzle over the top. Serve with soft polenta, crispy potatoes or roasted asparagus.