

PORK ROAST STUFFED WITH APRICOTS AND PRUNES

1 whole center-cut boneless pork loin (about 4 to 5 pounds)

Kosher salt and freshly ground black pepper

1 cup GOOD EATS apricot-date chutney

1 (16-ounce) box dried apricots

2 (16-ounce) boxes dried prunes

Equipment: Butcher's twine

Preheat oven to 350 degrees F. Clean pork loin removing any excess fat. butterfly the pork loin (1/2-inch thick). Lay the pork, cut-side up, season with salt and pepper, and rub liberally with the apricot-date chutney. Place a layer of apricots and prunes on the flattened loin. Roll tightly and tie with twine at 1/2-inch intervals. Place the pork in a roasting pan fitted with a rack and season with salt and pepper. Roast until the pork reaches an internal temperature of 145 to 150 degrees F, about 15 minutes per pound. Transfer the pork to a cutting board, cover loosely with foil, and let rest for 10 minutes before carving.