



Whisky Pork

Pairs well with Cabernet Sauvignon

1 pork loin about 4 pound
salt and pepper
½ cup Dijon mustard
½ cup dark brown sugar
bouquet garnish

15 dried prunes
2 cups beef stock
6 oz. chopped prosciutto
3 tablespoons oil
2/3 cup whisky

Cover pork with salt and pepper, then smear with mustard on both sides and roll in the brown sugar. Heat oil in a big pot and seal pork, being careful not to burn the sugar, about 5 minutes on each side. Add half the whisky and flambé keeping the lid at hand in case the flame is too big. Add the other half of the whisky and flambé again. Add prunes, beef stock, prosciutto and place pot in preheated oven 350°F for 30 to 40 min. Remove from the oven, place loin of pork in another pan, cover with foil and let rest 15 minutes before slicing. Add the cornstarch to the juices to create gravy.