

BACON WRAPPED PORK TENDERLOIN ON A BED OF LENTILS



Serves 6

For the lentils:

4 c. chicken stock
3 c. water
1 ham hock

2 T. olive oil
1 c. yellow onion, peeled and diced ½ inch
2 cloves garlic, peeled and minced
2 large carrots, peeled and diced
½ t. dried thyme
2 bay leaves
3 c. black lentils
¼ c. parsley, chopped
2 T. balsamic vinegar (optional)
2 T. butter (optional)

In a medium saucepan, combine stock, water and ham hock. Bring to a boil and simmer for 30 minutes. Remove from heat.

While liquids simmer, prep vegetables.

Heat olive oil in a deep heavy pan. Add onion, garlic, carrot, thyme and bay leaves. Sauté for 3-4 minutes. Add lentils, stir to coat, and then add stock along with ham hock. Bring to a boil; reduce heat and simmer uncovered about 30 minutes, or until just tender. Season with salt and pepper to taste and remove bay leaves. Remove ham hock, let cool slightly, remove meat from bone, chop medium and return to lentils. Stir in parsley, vinegar and butter if desired. May be made 2 days ahead and refrigerated. Heat slowly before serving.

For the pork:

2 pork tenderloins (about 2 ½ pounds)
Salt and black pepper
10 slices bacon
1 T. olive oil

Pre-heat oven to 375°. Pat dry the pork, salt and pepper, then wrap each tenderloin with 5 slices of bacon, overlapping the slices, putting 2-3 toothpicks on the sides to hold bacon.

Heat the olive oil in a large cast iron pan or oven proof skillet over medium high heat. Place the pork in the skillet and cook until bacon is browned, about 7-9 minutes. Turn over and put into the pre-heated oven. Roast pork until desired doneness: 125° internal temperature for medium rare, 140° for medium, about 20-26 minutes, depending on thickness.

Transfer pork to a cutting board and let rest 10 minutes. Slice each tenderloin into 6-8 pieces and place on top of the heated lentils.

Serve with your favorite Papapietro Perry Pinot Noir!