



Chef Paul's Roast Pork Loin with Sun-Dried Yellow Tomatoes

Our good friend Chef Paul Mach is culinary professor at Pennsylvania College of Technology and co-host of "You're the Chef", a public television series.

Makes 6 portions

10 oz.	fresh leaf spinach		
¾ c.	dried yellow tomatoes, reconstituted, drained well (liquid reserved)		
1	egg white, lightly beaten		
3 lbs.	boneless pork loin		
2 t.	black ground pepper		
2 t.	fresh marjoram, chopped		
3 oz.	prosciutto, thinly sliced		
3 oz.	mozzarella, thinly sliced		
¼ c.	garlic, chopped fine	1 c.	heavy cream
1 t.	thyme, dried leaf	½ c.	water
2 t.	salt	½ c.	cornstarch
1 c.	Hunt Country Seyval Blanc	¼ c.	chopped parsley

1. Trim spinach, and wilt it lightly in boiling water. Cool immediately with cold water, and press it in a sieve to drain it well. Place the pork on a flat work surface, and butterfly the loin so that it is about 1" thick. Brush the open center of the loin with the egg white, season with ground black pepper and marjoram, and layer in the spinach, prosciutto, tomatoes and cheese. Roll up the meat, and tie it with twine or butcher string. Season the outside of the pork loin with garlic and thyme, along with the leftover marjoram, salt and black pepper.
2. Place seasoned pork loin in a preheated 325°F oven. Cook for about 1½ hours, or until meat thermometer inserted in the thickest part of the roast registers 155°F. Remove the meat from the roast pan and let it rest 20 minutes away from the oven before carving.
3. Add the **Seyval Blanc** to the roast pan, and scrape any browned particles from the bottom of the pan. Pour the entire contents into a saucepot. Bring to a boil on the stove. Add the heavy cream and the sun-dried tomato liquid, and cook until the liquids in the pot are reduced by ½ volume.
4. Make a slurry by combining the water and corn starch thoroughly. Add the slurry a little at a time to the boiling wine and cream, stirring constantly, until the sauce becomes thick enough to coat the back of a spoon. Remove from the heat and add the parsley, stirring into the sauce. Serve over the sliced pork loin and pair your food with glasses of Hunt Country **Seyval Blanc**. Enjoy!