

## **Cranberry and Chorizo Stuffed Pork Tenderloin** (Chef Aaron Horvath, Havana Restaurant, Bar Harbor)

Serves 4

2 pounds pork tenderloin, butterflied  
½ pound chorizo  
1 Spanish onion, diced  
1 yellow pepper, diced  
1 green pepper, diced  
1 red pepper, diced  
4 garlic cloves, cleaned and minced  
1 tablespoon ground cumin  
1 cup frozen cranberries  
½ pound tortilla chips, crumbled  
8 ounces chicken broth  
½ cup tomato paste  
2 teaspoons chopped fresh oregano  
2 teaspoons chopped fresh thyme  
2 teaspoons chopped fresh parsley  
2 tablespoons olive oil



### **For the loin:**

Preheat oven to 350 degrees. If you haven't asked your butcher to butterfly the tenderloin for you, slice the loin lengthwise halfway through, open the two flaps like a book, and pound them flat with a meat tenderizer so the whole tenderloin is more or less of the same thickness.

### **For the cranberry and chorizo stuffing:**

1 In a large heavy pan, sauté the sausage and drain off excess fat. Over medium heat add onion, the three peppers, garlic, cumin, and cranberries. Cook until the onions are translucent but not browned. Add crushed tortillas, chicken broth, and tomato paste. Cook for 1 minute. Add all fresh herbs. Remove from the heat.

2 Place the stuffing in the middle of the pork tenderloin. Roll the tenderloin around the stuffing, then tie the roll with loops of butcher's twine.

3 Heat a sauté pan on high with 2 tablespoons of oil. Sear the outside of the pork tenderloin until golden brown.

4 Place in the preheated oven for 15 minutes, slice, and serve. (At Havana, we garnish this with a bright, wilted green like spinach or chard and accompany it with wasabi mashed potatoes.)

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