

Roast Pork Loin with Prunes from Elektra Silverfox

This is one of my most beloved recipes, a very Christmas-y dish that melts in your mouth and will make your kitchen - and your whole house - smell divine!

Ingredients

2 kilos boneless pork loin, cut into chunks
2 red onions
3 garlic cloves
1 green bell pepper
1 red bell pepper
1 yellow bell pepper
1 orange bell pepper
4-5 tbs olive oil
2 tbs vegetable bouillon powder
30 gr cognac (brandy)
150 gr red wine
350 gr pitted dried prunes
1 tbs honey
2 cinnamon sticks
3-4 whole cloves
5-6 allspice berries
300 gr water
the orange juice and zest of 1 orange

Place a pan over medium heat adding 2-3 tbs of olive oil. Cut the onions into large pieces and put them in the pan. Finely chop the garlic and cut the peppers into large pieces. Add them to the onions. Cook the vegetables for a few minutes until golden and caramelized.

Place another pan over high heat. Put the pork chunks into a bowl, add 2 tbs olive oil and 1 tbs vegetable bouillon powder and mix well. Transfer the meat to the pan and cook until golden brown.

When the vegetables are ready, transfer them to a roaster pot pan and add the cognac (if you know how to flambé safely, you can ignite the alcohol. It's optional and won't matter if you don't. Only do it if you know how to SAFELY!) Add the wine, the prunes, the honey, 1 tbs vegetable bouillon powder, the allspice, the cinnamon, the cloves, the water, and the orange juice with the zest. Last, add the browned meat with all its juices and give everything a stir.

Cover the roaster with the lid, place it in a preheated oven (180° Celsius, fan setting, 356 degrees Fahrenheit) and cook for 2 1/2 - 3 hours depending on how chunky the pieces of meat are. If you don't have a roaster with a lid you can cook it in a pot on the stove with the lid on for about 3 hours.

You can serve it with rice, mashed potatoes, or roasted sweet potatoes, which I prepare by cutting them into wedges leaving the skin on (1 kilo of sweet potatoes). I add salt and pepper to taste, 2 tbs olive oil, and 2 crushed peeled garlic cloves. I mix everything, transfer them to a pan making sure the skin is side down so it will be crispy and bake in a preheated oven (200° Celsius, fan setting, 392 Fahrenheit) for 40 - 45 minutes (may take less, depends on your oven).

Merry Christmas and Happy Holidays!!