



Pork and Persimmon

Persimmon prosciutto pork tenderloinis an unforgettable persimmon recipe . Hearty, comforting and exploding with sweet and savory flavors that will keep everyone coming back for more, this is a delicious entrée to serve during the fall and winter months

Recipes

- 1 tablespoon finely chopped fresh rosemary washed and dried
- 1½ teaspoons dried thyme,
- 1 tablespoon olive oil and a bit more for the pan
- 3 (approximately 4-ounce) Fuyu persimmons
- 1 (1½-pound) pork tenderloin
- 5 ounces prosciutto,
- 3 tablespoons crumbled gorgonzola
- 2 cups thinly sliced yellow onion
- salt and freshly ground black pepper

Steps:

1. Set the oven. Preheat the oven to 450°F and adjust a rack to the center.
2. Make rosemary mixture. In a small bowl, combine the rosemary, 1 teaspoon of the thyme, garlic and the 1 tablespoon of oil. Set aside.
3. Prepare the persimmons. Slice about ½ inch off the stem end of each persimmon, and about ¼ inch off the bottoms, and peel them. Cut two of them into rounds, as thinly as possible.
4. Prepare the pork. Working on a clean, dry surface, use a boning knife to trim the pork of any excess fat. Next, butterfly it in a roll cut. To do this, cutting lengthwise, slice about ½ inch from the edge, starting to cut down at a 45 degree angle.
5. **Roast.** Place the pan in the preheated 450°F and roast just until the pork is cooked through, about 15 minutes.
6. **Rest, slice and serve.** Let it sit for about 5 minutes before slicing it into rounds and serving.