

PORK SALTIMBOCCA

Serves 4
Cutlets longer than 5 inches will crowd the skillet; trim large pieces as necessary.

- 2 (1-pound) pork tenderloins, trimmed
- Salt and pepper
- 8 thin slices prosciutto (3 ounces)
- 8 large fresh sage leaves, plus 1 teaspoon minced
- 1 large egg white, lightly beaten
- 3 tablespoons olive oil
- 2 garlic cloves, sliced thin
- 1 cup chicken broth
- ¼ cup dry white wine
- 4 tablespoons unsalted butter, cut into 4 pieces and chilled
- 2 teaspoons lemon juice

1. Cut each tenderloin crosswise into 4 equal pieces. Working with 1 piece at a time, place pork, cut side down, between 2 pieces of plastic wrap. Using meat pounder, gently pound to even $\frac{1}{4}$ -inch thickness. (Pieces should be about 5 inches long.) Pat pork dry with paper towels and season with pepper.

2. Place 1 prosciutto slice on top of each cutlet, folding as needed to prevent overhang. Dip 1 side of each sage leaf in egg white and place 1 leaf, egg side down, in center of each prosciutto slice. Cover with plastic and pound lightly until prosciutto and sage adhere to pork.

3. Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until shimmering. Add half of pork to skillet, prosciutto side down, and cook until lightly browned, about 2 minutes. Using tongs, carefully flip pork and cook until second side is light golden brown, about 1 minute. Transfer to platter and tent with aluminum foil. Repeat with remaining pork.

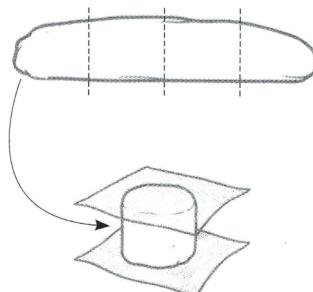
4. Add remaining 1 tablespoon oil to now-empty skillet and heat over medium-high heat until shimmering. Add garlic and minced sage and cook until fragrant, about 30 seconds. Stir in broth and wine and simmer until reduced to $\frac{1}{2}$ cup, 5 to 7 minutes, scraping up any browned bits. Reduce heat to low and whisk in butter, 1 piece at a time. Stir in lemon juice and any accumulated meat juices from platter. Season with salt and pepper to taste. Spoon sauce over pork and serve.



Minced fresh sage in the sauce reinforces the floral, piney pop of the whole sage leaves.

TEST KITCHEN TECHNIQUE The Layered Effect

We divide each tenderloin into four even pieces and then turn each piece on its end between sheets of plastic and pound it thin. We top each cutlet with prosciutto and a sage leaf dipped in egg white, pounding them gently to adhere.



QUARTER AND POUND



STACK AND POUND