

Pan Roasted Pork Loin with Apricot Mustard Sauce

Yield: 8 servings

1 (4-lb) boneless pork loin roast, tied by butcher
2 teaspoons salt
2 teaspoons black pepper
1 tablespoon olive oil
1 large onion, chopped
½ cup dry white wine
1 ½ cups fresh apricots, pitted and quartered
2 cups low-sodium chicken broth (12 oz)
½ cup heavy cream
2 tablespoons coarse-grain mustard
salt and pepper to taste

Place oven rack in lower third of oven and preheat to 375°F. Halve pork loin crosswise if it is too long to fit into your skillet, then pat dry and sprinkle with 1 teaspoon salt and 1 teaspoon pepper (total). Heat oil in a 12-inch oven proof, heavy skillet (I like to use cast iron) over moderately high heat until hot but not smoking. Brown pork on all sides, turning occasionally, 6 to 8 minutes. Place skillet with browned pork in oven and roast until thermometer inserted diagonally at least 2 inches into meat registers 135°F, 20 to 35 minutes. When pork is cooked remove from skillet (retaining the fat and pan juices in skillet), transfer to a cutting board and cover loosely with aluminum foil while you assemble sauce. Add onion to skillet over moderate heat and cook, stirring occasionally, until softened, 3 to 5 minutes. Add wine to skillet with onions and cook over high heat, stirring and scraping up brown bits from the bottom of the pan, until reduced to about ¼ cup, 2 to 3 minutes. Add apricots and broth and simmer, uncovered, stirring occasionally, until liquid is reduced by half. Reduce heat to low and stir in cream and mustard and simmer until sauce is slightly thickened, 2 to 3 minutes. Taste sauce and season with salt and pepper if needed. Remove from heat and keep sauce warm until ready to serve. Discard string from pork and cut each half crosswise into 4 slices. Pour any juices from the cutting board into sauce and stir. Slice pork and place on warm serving dish or individual plates. Serve pork with sauce ladled over top.