

If you're looking for something out of the ordinary this holiday, take a Tuscan approach. Start by swapping turkey for this classic stuffed and rolled arista [ah-REES-tah] pork roast with pan sauce. The word arista comes from the Greek word *aristos*, meaning "the best," and refers to the quality of ingredients used to stuff the pork. Use the roll cutting method, *page 40*, to "unroll" the pork loin, then stuff it with golden raisins and fresh herbs for the best pork you'll ever eat.

Instead of mashed potatoes, try piped savory Duchess Sweet Potatoes. Not only are they loaded with pecorino and mascarpone, egg yolks firm them up during baking for an impressive presentation.

For a touch of green, go with wilted kale enhanced with garlic and prosciutto — it's the perfect veggie to round out the plate.



## Tuscan Pork Loin Roast

Try to find a roast right at 3 1/4 pounds. A little less is fine, but any larger and the roast will be too big to fit into your sauté pan.

Makes 8 servings

Total time: about 1 1/2 hours

### COMBINE:

- 4 Tbsp. olive oil, divided
- 2 Tbsp. minced fresh rosemary
- 2 Tbsp. minced fresh parsley
- 4 cloves garlic, minced
- 1 tsp. fennel seed, ground
- Minced zest of 1 orange

### PREPARE:

- 1 boneless pork loin roast (3 1/4 lb.)
- 1/2 cup golden raisins, plumped
- Salt and black pepper

**Preheat** oven to 425°.

**Combine** 2 Tbsp. oil, rosemary, parsley, garlic, fennel, and zest.

**Prepare** the loin according to directions for trimming and roll cutting on page 40.

**Drizzle** 1 Tbsp. water over pork, then cover with plastic wrap. Pound pork with the flat side of a meat mallet to 1/2-inch thick.

**Spread** herb mixture over pork, sprinkle raisins over herbs, and season with salt and pepper.

**Tightly roll** pork into a log and snugly tie kitchen string around it at 1 1/2-inch intervals as on page 40. Season outside of roast with salt and pepper. (If stuffing ahead, don't season until just before searing.)

**Sear** roast in remaining 2 Tbsp. oil in a large ovenproof sauté pan over medium-high heat until browned on all sides, 8–10 minutes. Cover pan with foil and transfer to oven.

**Roast** the pork roast 20 minutes, carefully remove foil, and roast until an instant-read thermometer inserted into the thickest part registers 145°, about 20 minutes more. Remove pan from oven (caution: handle of pan will be hot). Transfer roast to a cutting board and tent with foil while preparing sauce. Drain excess oil from pan and prepare White Wine Pan Sauce, *right*, in the same pan.

**To serve, remove** string from roast. Thinly slice roast and serve with White Wine Pan Sauce.

Per serving: 380 cal; 19g total fat (5g sat); 101mg chol; 87mg sodium; 9g carb; 1g fiber; 41g protein

## White Wine Pan Sauce with orange & honey

Makes 8 servings (1 cup sauce)

Total time: about 15 minutes

- 1 Tbsp. unsalted butter
- 2 Tbsp. minced shallots
- 1/2 cup dry white wine
- 3/4 cup low-sodium chicken broth
- 1/4 cup fresh orange juice
- 1 tsp. honey
- 1 Tbsp. unsalted butter, softened
- 1 Tbsp. all-purpose flour
- Salt and black pepper to taste

**Melt** 1 Tbsp. butter over medium heat in pan used to sear the roast. Stir in shallots; cook 30 seconds.

**Deglaze** pan with wine, scraping up browned bits. Reduce wine until nearly evaporated, 7–8 minutes. Whisk in broth, orange juice, and honey; bring to a simmer.

**Combine** softened butter and flour to form a paste, then whisk into sauce. Simmer sauce until thickened, about 1 minute; season with salt and pepper.

Per serving: 50 cal; 3g total fat (2g sat); 8mg chol; 8mg sodium; 3g carb; 0g fiber; 0g protein