

Fogcrawler's Stuffed Pork Tenderloin

2 trimmed pork tenderloin
1 cup dried black mission figs, coarsely chopped
1 cup crumbled blue cheese
1 tsp. salt
1 tsp. fresh ground black pepper
1/4 tsp. sage
1/4 tsp. thyme
5 tbs. mild garlic
1/2 cup apricot jam

Butterfly tenderloin lengthwise and lay out flat.

Pound to tenderize and sprinkle the garlic, figs, seasonings and blue cheese over pork, leaving a 1/2" border around outside edges.

Roll up the pork and secure at 2" intervals with twine.

Lightly brush each tenderloin with oil and season with pepper.

Place 3/4 chimney full of briquettes on cooking table and place an oiled 14" camp oven over the coals to preheat.

Sear both tenderloins for a few minutes to seal the meat.

Bake at 450° for 15-20 minutes (One ring of coals under the oven & two rings of coals on the lid)

Brush melted jam over the pork and continue to bake until a thermometer registers 155°-160°. (5-10 more minutes)

Let stand at least 10 minutes before removing the twine and slicing.