

### **Tuscan Pig in a Blanket**

- 1 pork tenderloin (1 pound)
- 1 bread loaf
- 6 slices of prosciutto
- Jarred eggplants and peppers
- EVOO
- Salt and pepper

Method:

Sautee pork tenderloin for several minutes. Cut crusty loaf in half, wrap pork with prosciutto, add eggplants, peppers, olive oil and salt. Tie butcher string around bread and bake for 30 minutes.

### **Salad with carrots, celeriac and artichokes**

- 3 carrots
- 1 celeriac
- 4 shallots
- Aurora Artichokes
- 8 sundried tomatoes
- Q/B EVOO
- ¼ cup dijon mustard
- 3 tsp red wine vinegar

Method:

Prepare vegetables (carrots, celeriac, shallots) on top of platter. Place artichokes, sundried tomatoes also on platter. In a separate bowl mix, olive oil, mustard, red vinegar.

Place dressing in salad with chopped parsley. (serves 4)