

See Jane Cook

## KATHY'S PORK AND FIG CANAPE

- 1 loaf French bread
- Olive oil
- 2 (1-pound) pork tenderloin trimmed
- 1/4 cup minced white onion
- 1 teaspoon grated peeled fresh ginger
- 2 garlic cloves, minced
- 1 cup chicken broth
- 1/2 cup packed brown sugar
- 1/4 cup low sodium soy sauce
- 2 tbsp. red wine vinegar
- 1 1/2 tsp. Dijon mustard
- 2 tbsp. butter, cut in small pieces
- 2 whole pork tenderloins (about 1 lb. each)
- 1 tablespoon black peppercorns, crushed
- 1 teaspoon salt
- Fig jam
- Pickled onions (recipe follows)
- Chopped flat-leaf parsley for garnish

*For the crostini:* Slice bread about 1/2-inch thick and place in a single layer on baking sheets. Brush tops lightly with olive oil. Bake in a preheated, 350-degree oven for about 6 minutes, until just beginning to brown. Cool.

*For the sauce:* Heat 1 teaspoon olive oil in a small saucepan over medium heat. Add onion, ginger and garlic and sauté 2 minutes. Add broth and sugar and bring to boil. Cook until reduced to 1/2 cup, about 5 minutes. Remove from heat and stir in soy sauce, vinegar, and mustard. Whisk in butter. Set aside.

*For the pork:* Coat tenderloins in crushed black pepper and sprinkle with salt. Brown on all sides in a small amount of olive oil in a hot, ovenproof skillet. Roast uncovered at 350 degrees for about 20 to 23 minutes, until almost cooked through but still slightly pink in the center. Remove from oven and spoon some of the sauce over the meat. Let rest at room temperature for 10 minutes before slicing thin and covering with more sauce.

*To assemble:* Just before serving, spread a small amount of fig jam on each crostini. Top each with one slice of pork. Top each with some onions and sprinkle with parsley. Serve at room temperature. Makes about 2 dozen.

Nestle onions on top and sprinkle with parsley!