

# Tusan Pork in a Baguette



*The size of the baguette and pork tenderloin don't have to match exactly. You will be trimming off the ends of the baguette to fit the meat.*

1 small baguette  
1 large clove garlic  
1 large rosemary sprig  
1 large sage leaf sprig  
1 teaspoon coarse sea salt  
2 springs flat leaf parsley  
1 lemon, zested  
3 tablespoons extra virgin olive oil, divided  
1 pork tenderloin  
freshly ground pepper

Preheat oven to 375° F.

Cut the baguette in half, lengthwise. Scoop out some of the soft insides (you can use these for bread crumbs for a later use). Set aside.

Strip leaves off rosemary and sage sprigs. Place the garlic, herb leaves, sea salt, parsley and lemon zest on a cutting board or in a [mezzaluna bowl](#) and chop everything up finely.

Heat 1 tablespoon of the olive oil in a large fry pan over medium high heat. Season the pork tenderloin well with freshly ground pepper. Sear the pork on all sides in the pan and remove after you have a nice crust formed all over.

Brush the remaining olive oil, 2 tablespoons, onto the inside of the baguette halves.

Sprinkle the herb mixture on top of the olive oil. Place the pork tenderloin on the bottom half of the baguette, place the top half of the baguette on top of the pork and cut off any overhanging bread on the ends. Wrap the baguette up tightly in aluminum foil and place on a baking sheet.

Bake for 1 hour and remove. Let rest for about 10 minutes. Remove foil and slice.

*adapted from Judy Witts*

## The Italian Dish