

— AMERICA'S —
TEST KITCHEN



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Pork Saltimbocca

SERVES 4

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Cutlets longer than 5 inches will crowd the skillet; trim large pieces as necessary.

2 (1-pound) pork tenderloins, trimmed

Salt and pepper

8 thin slices prosciutto (3 ounces)

**8 large fresh sage leaves,
plus 1 teaspoon minced**

1 large egg white, lightly beaten

3 tablespoons olive oil

2 garlic cloves, sliced thin

1 cup chicken broth

¼ cup dry white wine

**4 tablespoons unsalted butter,
cut into 4 pieces and chilled**

2 teaspoons lemon juice

1. Cut each tenderloin crosswise into 4 equal pieces. Working with 1 piece at a time, place pork, cut side down, between 2 pieces of plastic wrap. Using meat pounder, gently pound to even ¼-inch thickness. (Pieces should be about 5 inches long.) Pat pork dry with paper towels and season with pepper.

2. Place 1 prosciutto slice on top of each cutlet, folding as needed to prevent overhang. Dip 1 side of each sage leaf in egg white and place 1 leaf, egg side down, in center of each prosciutto slice. Cover with plastic and pound lightly until prosciutto and sage adhere to pork.

3. Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until shimmering. Add half of pork to skillet, prosciutto side down, and cook until lightly browned, about 2 minutes. Using tongs, carefully flip pork and cook until second side is light golden brown, about 1 minute. Transfer to platter and tent with aluminum foil. Repeat with remaining pork.

4. Add remaining 1 tablespoon oil to now-empty skillet and heat over medium-high heat until shimmering. Add garlic and minced sage and cook until fragrant, about 30 seconds. Stir in broth and wine and simmer until reduced to ½ cup, 5 to 7 minutes, scraping up any browned bits. Reduce heat to low and whisk in butter, 1 piece at a time. Stir in lemon juice and any accumulated meat juices from platter. Season with salt and pepper to taste. Spoon sauce over pork and serve.