

“FOOD GLORIOUS FOOD”

(As sung by OLIVER in the Broadway musical OLIVER)

“What next is the question?”

by **Suzie Wilkinson**

Editor, Food Page of Woodlake.Life

FISCO FINGER FOOD

Michael and Abby live in Prior Lake, Minnesota, a suburb of the Twin Cities. Until their almost-8-year-old daughter graduates from high school, they consider themselves “holiday” residents of Florida-visiting as often as they can during winter break, spring break and summer break. When in Florida they enjoy entertaining, spending time with family and friends, and eating...lots of eating! (Fun Fact here! Abby is our daughter and we are so happy to have the opportunity to have them ten houses down the street. Perhaps the “eating...lots of eating” is my fault!!)

One of Abby and Michael’s favorite “meals” to enjoy on the lanai and around the pool is an appetizer dinner. And one of their favorite appetizers is:

Grilled Pork Tenderloin and Cream Cheese on Baguette Slices

Recipe By: Abby Fisco

Category: Appetizers

Ingredients

- Pork Tenderloin
- 3 Cloves Garlic
- 2 T Parsley
- Olive Oil
- Fresh Dill (about 1 ounce)
- 8 oz. Cream Cheese
- French Baguette



Instructions

1. Roll cut the pork tenderloin to about ½” inch thickness.
2. In a mortar and pestle, grind together approximately 3 cloves of garlic, 4 tablespoons of olive oil, and 1-2 tablespoons of chopped parsley. You can add more garlic if you want more garlic flavor.
3. Spread the mixture on the rolled pork tenderloin, add salt and pepper to taste, roll the tenderloin up and tie with some cotton string. You don’t need to be a butcher, just tie the tenderloin closed the best you can.
4. Place tenderloin on the grill and cook until the internal temperature reaches approximately 145 degrees Fahrenheit.
5. Allow the grilled tenderloin to chill (over night or in the refrigerator for at least 3 hours).
6. Then, chop the fresh dill and mix with cream cheese.
7. Slice the French baguette into small, round pieces and spread each piece with cream cheese and dill mixture.
8. Cut the chilled tenderloin into 1/4” slices and place on prepared baguette pieces. Enjoy!

Favorite Restaurant:

Michael and Abby have many favorite restaurants, but for a special night out (with a view), they love **Baleen at LaPlaya**. Baleen also has a great private dining room for small parties, which they have used both for their wedding reception and Michael’s 60th birthday.

