Stuffed Pork Loin Roast with Edamame, fruit and pistachio nuts

Servings: 8
4 pounds boneless pork top loin
1/2 cup dried apricots
1/2 cup dried cherries
1 clove garlic
1 medium shallot
1/8 teaspoon cumin
1/8 teaspoon coriander
1/8 teaspoon cinnamon
1/4 teaspoon cayenne pepper
1/2 cup pistachio nuts, shelled
2 tablespoons olive oil
1/2 cup Edamame (shelled soybeans)
1/2 cup apricot preserves

Trim, butterfly, and pound pork loin to even 1-inch thickness with mallet or bottom of heavy skillet.

For the Stuffing and Glaze: adjust oven rack to lower middle position and heat oven to 325 degrees. Process in workbowl of food processor fitted with steel blade process apricots, garlic, cumin, coriander, cinnamon, and cayenne until finely ground, about 30 seconds. Add onion, olive oil, cherries, pistachios, thyme, parsley, salt, and pepper to taste to apricot mixture; pulse until well distributed, breaking up any apricot clumps as necessary.

Stuff, roll, fasten, and tie pork loin. Place stuffed roast on rack, brush one-half apricot glaze evenly over exposed surface of meat and roast 20 minutes. Remove roast from oven and, with tongs, rotate roast so that bottom side faces up. Brush exposed surface with remaining apricot glaze; return roast to oven and roast 25 minutes longer (glaze should be medium golden brown and internal temperature of both meat and stuffing should register 145 to 150 degrees on instant-read thermometer). Transfer roast to carving board,