

Stuffed Pork Loin



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Recipe by: Laura Vitale

Serves 8 to 10 - depending on appetite

Prep Time: 25 minutes

Cook Time: 1 hours 15 minutes

Ingredients

__ 4-1/2 lb Pork Loin, butterflied (watch video to see how I do this) and pounded
__ Salt and Pepper to taste
__ 1 cup of Dry White Wine
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For the stuffing:

__ 1 lb of Italian sausage, casing removed, cooked and cooled
__ 8 oz of Stale Bread
__ 4 Cloves of Garlic, finely minced
__ 2 Large Sprigs of Rosemary, leaves removed
__ Handful of Parsley
__ 1/2 cup of Toasted Pine Nuts
__ 1/2 cup of Pecorino or Parm
__ 1/2 cup of White Wine
__ 1/2 cup of Chicken Stock
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For the sauce:

__ 1 Head of Garlic,
__ 1 Tbsp of Olive Oil
__ 1/2 cup of White Wine
__ 1 cup of Chicken Stock
__ 1 Tbsp of Cornstarch mixed with 2 Tbsp of Water
__ Pinch of Italian Seasoning
__ 1 Tbsp of Fresh Chopped Parsley

1) Preheat your oven to 400 degrees.

2) In a food processor, add the sausage and pulse until very finely chopped, add to a bowl and set aside.

2) In the same food processor add the bread, garlic, parsley and rosemary and pulse until finely chopped as well, add to the bowl along with the sausage.

3) Add the cheese and pine nuts, then the wine and enough stock to make the mixture damp but not wet.

4) Lay the butterflied pork loin on your work surface, season the inside with salt and pepper, smear the stuffing evenly then start rolling like a jelly roll (making sure the fat cap end ends up on the top) tie in a few places with kitchen twine, season the outside, add to a roasting pan, pour the wine and stock around and roast until the internal temperature reaches 150 degrees (about an hour or so) allow to rest while you make the sauce. Meanwhile, when the pork has about 45 minutes left, take a head of garlic, slice the top off, drizzle with olive oil, wrap with aluminum foil and roast alongside the roast.

5) In a skillet add the olive oil and roasted garlic cloves, cook for just about 30 seconds, then add the Italian seasoning and cook for 30 more seconds.

6) Add the wine, allow to reduce a bit, then add the stock and any juices from the roasting pan (discard any fat) boil until reduced by half, add the cornstarch slurry and cook until thickened.

7) Thinly slice the pork, drizzle the cut slices with some of the sauce and serve!

