

Stuffed Pork Loin

(Terry Woodhouse)



Ingredients

- 3 - 4 Lbs. Pork Loin
- ½ Lb. Bacon
- 3 Cloves of Garlic ~ Minced
- ½ C. Butter
- 6 - 8 Slices Whole Wheat Bread ~ Toasted & Cubed
- 2 Apples ~ Peeled & Diced
- 1 Tsp. Cinnamon
- ½ Tsp. Pepper
- ½ Tsp. Thyme
- ½ C. Golden Raisins
- ½ C. Toasted Almonds ~ Chopped
- ½ C. Apple Juice

Method

1. Butterfly the pork open so it's flat.
2. Mix together the stuffing ingredients and spread over the opened pork loin
3. Bring the two sides of the pork together and tie w/ string to hold closed. Lay bacon slices over the top.
4. Roast at 425 for 20 mins and then lower the temperature to 350
5. Spread the jam on top and cover for about 1 ½ hrs. Stuffing must reach 160 in the center.
6. Remove the bacon and place under the broiler for a few minutes to brown up.
7. Remove from the oven and let rest at least 15 mins before cutting.