



brand

Red Dog Ranch - RECIPE

"Growers of Certified Naturally Grown Heirloom Produce"

NAME: Apple Stuffed Pork Loin w/Herb Glaze
DIFFUCULTY: Medium
SERVES: 4-6 Adults

Ingredients:

4-5 pounds Pork Loin
10 oz. Apple Cider, unfiltered if possible
2 oz. Vinegar, Apple Cider
¼ Cup Honey
2 Tablespoons Butter
2 cloves Garlic, minced
2 Large Apples, peel, cored, quartered & slice thin (I prefer a tart apple like a Pippin)
2 Medium Onions, chopped coarsely, white or yellow
¼ teaspoon Cloves, ground
2 sprigs Sage, whole leaves
¼ teaspoon Thyme, crushed
¼ teaspoon Lavender, finely minced leaves
To taste Salt & Pepper

Preparation:

- Step #1)** To prepare the glaze: pour cider and vinegar into a small saucepan and bring to a boil over medium heat. Simmer until reduced to 25%, or until about 3 ounces are left in the pan. Stir in honey. Remove from the heat and set aside.
- Step #2)** Preheat oven to 325°F. On a cutting board and using a sharp knife, cut pork loin lengthwise through the center, but not all the way through. Imagine that you are cutting French bread to make a sandwich. The loin should look like an open bread roll when you are finished. Season the insides of the loin with salt and pepper. Set aside.
- Step #3)** Melt butter in a large sauté pan over medium heat. Add garlic, apples and onions. Sauté until apples and onions are slightly tender and begin to caramelize, about 10-15 minutes. Stir in cloves. Remove from the heat and let cool to room temperature.
- Step #4)** Spread the cooled stuffing evenly across the inside of the loin. Place sage leaves on the stuffing.
- Step #5)** Close the loin and set it with the fat side up. Using culinary string, tie the halves together at 2-inch intervals.
- Step #6)** Using a dutch oven (or deep skillet) brown all sides of the loin in hot oil.
- Step #7)** Slide a stand off underneath the loin. Brush the entire loin with the glaze. Sprinkle evenly with thyme, lavender, salt, and pepper. (And yes, leave the oil and drippings in the pan.)
- Step #8)** Cover with lid and roast in oven for 60-90 minutes, or until internal temperature is the recommended "155°F." Base with glaze every 10 minutes. Remove lid 15 minutes before removing from oven.

Serving:

Like all meat, let rest 10 minutes, cut away string, and slice thin. (Remember the internal temperature will continue to rise by 5-10 degrees as the meat rests.) I personally like my pork slightly pink.

Modifications:

Place your favorite vegetables around the loin at step #7 – ie: Parsnips, Carrots, Onions, Potatoes, Yams, or even Pineapple.

* Don't use aluminum cookware (pot, pans, foil) around acidic foods like Vinegar.