



Bacon Wrapped Stuffed Pork Loin

Makes 10-12 servings • Ask your butcher to butterfly the center loin for you.

WHAT YOU WILL NEED

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| 2½ | pounds boneless pork loin, butterflied | ½ | dried thyme |
| 6 | slices Rouses bacon | | Rouses salt, to taste |
| 1 | tablespoon butter | | Rouses black pepper, to taste |
| 2 | tablespoon yellow or white onions, diced | ¾ | cup chicken broth |
| 3 | tablespoons Rouses white bread, toasted and diced | 2 | tablespoons Dijon-style mustard |
| ½ | white or yellow peach, peeled and diced | 6 | tablespoons brown sugar, packed |
| 2 | tablespoons blue cheese crumbles | 2 | teaspoons smoked paprika |
| 2 | tablespoons fresh parsley, chopped | | |

HOW TO PREP

Preheat oven to 375 degrees.

Melt butter in a small skillet over low heat. Add the onion and cook, stirring occasionally, until soft and fragrant, about 5 minutes. Pour into a larger bowl and add the bread, diced peaches, blue cheese, parsley and thyme, and season with Rouses salt and pepper. Slowly pour in the broth, stirring to combine. Set aside.

Wrap the pork in parchment paper and using a mallet, pound into an 8 by 10-inch rectangle. Remove from paper. Place fat side down on a cutting board. Spread the stuffing mixture over the pork, leaving about a 1-inch border at the edges. Roll the pork up and baste with mustard. Set aside.

In a small bowl, combine the brown sugar and paprika. Rub the mixture over the roast, then wrap with bacon slices. Tie the roast with butcher's twine at each slice of bacon. Arrange the pork, seam side down, in a roasting pan. Cook until you reach an internal temperature of at least 145 degrees (medium rare), about 1 hour and 15 minutes, basting halfway through. Let rest 15 minutes. Season with salt and pepper before slicing and serving.

HOW TO BUTTERFLY A BONELESS PORK LOIN: Lay on a butting bard. Beginning at one end cut lengthwise to within 1/2-inch of the cutting board (bottom side). Do not cut all the way through.

