



BLUESCREEK FARM MEATS'

Gluten Free

APPLE SAUSAGE STUFFED PORK LOIN

Serves 10-12 people

INGREDIENTS

4-5 lb boneless pork loin (pin-wheeled)
1 lb autumn sausage
8 slices double smoked bacon
apricot jam (half pint)
1 wine sap apple
4 Tbsp onions, diced
4 Tbsp butter (roughly)
2 dashes of cinnamon
2 dashes of nutmeg

EQUIPMENT

Skillet
Butchers twine
Baking dish
Knife
Cutting board
Spoon

INSTRUCTIONS

Core apple and chop into small pieces. Toss in a baking dish; lightly cover with nutmeg & cinnamon (twice as much cinnamon as nutmeg). Mix. Then, repeat with cinnamon & nutmeg. Put a glob of butter (roughly 2-4 Tbsp) in the middle of the container. Bake @ 350° for 20-25 minutes.

Stuffing Preparation:

- A) Pan fry the diced onions in butter until slightly caramelized (3-5 minutes)
- B) Pan fry the autumn sausage – do not cook all the way (leave a little pink).
- C) Slice the double smoked bacon in ¼ in. strips (short ways), and pan fry until the juices are flowing (3-5 minutes)
- D) Mix together the autumn sausage, bacon, apricot jam, cooked apple pieces, and caramelized onions.

Lay the pin-wheeled pork roast out flat. Put all of the stuffing on the inside of the pork roast, then roll the roast up and tie with butchers twine. If any of the stuffing falls out, simply place up next to the roast while it bakes.

Set the roast in a baking dish (no lid) and put in the oven. Bake @ 300° until the internal temperature is 155°-160°. Then let it set for 15-20 minutes before serving.