



BLUESCREEK FARM MEATS'

THANKSGIVING PORK ROAST

INSTRUCTIONS

This recipe looks festive and is simple.

A 5 lb roast will feed 10-12 people.

First, make the stuffing:

Brown the sausage and add to the bread crumbs. Then heat chicken stock and add until mixture is moist (not too wet), depending on the style of bread crumbs used this will take 2-3 cups of liquid. Chop dried cranberries and walnuts and reserve a small amount to top roast with.

Unfold the pork loin so that it is laying flat. Spread the red raspberry apple spread on the loin, sprinkle walnuts and cranberries, and then add stuffing as a flat top layer. Roll the loin with stuffing in the inside and pork on the outside and tie with string. Some stuffing will squeeze out, but just push up against the roast (and let it bake right along with it).

Cook covered at 275° until the roast reaches the internal temperature of 140°. Next uncover loin and baste with pan juices. Then glaze with orange juice and place the reserved walnuts and cranberries on top. Raise oven temperature to 450° and cook until roast is brown and at 150°-155° internal temperature. Then remove from oven and baste loin with pan juice, cover and let set for 10 min before slicing.

Serves 10-12 people

INGREDIENTS

4-5 lb boneless pork loin (pin-wheel)
1 lb autumn sausage
4 C dried bread cubes
2-3 C chicken stock
1/3 C dried cranberries
1/3 C walnuts
half pint red raspberry apple spread
1/3 C orange juice

EQUIPMENT

Skillet
Pan
Baking dish
Large spoon
Long tongs
Well-padded oven mitt