



BLUESCREEK FARM MEATS'

APPLE NEW YEARS

INSTRUCTIONS

Core and cut the wine sap apple into small pieces. Toss into a baking dish (no lid) dust with cinnamon and nutmeg (twice as much cinnamon as nutmeg). Then stir, and dust with cinnamon and nutmeg again. Put a glob of butter with it (about 1 Tbsp). Bake in the oven on 325° F for 20-25 minutes (stir halfway through). Remove when slightly tender.

Cut the 3 slices of double smoked bacon in strips (short ways).

Pan fry the diced onions in butter until caramelized (use roughly 2 Tbsp of butter).

Put the bacon pieces into a warm skillet (on medium heat), get them warmed up, and the juices moving (1-2 minutes). Then add ½ the apple pieces, the caramelized onions, and all the Kraut. Stir to let the flavors combine, and continue to stir in the frying pan (3 minutes or so).

Take the pin-wheeled Pork Loin, lay it out flat, and generously cover the inside of the loin (about 1/3 - ½ of the kraut mixture). Roll it back together. Put the Roast in a baking dish (no lid). Put the rest of the kraut mixture on top, and on the sides of the roast. (You can use butchers twine to tie it, but it is not necessary)

Bake at 300° F for roughly 60-90 minutes (assuming a 1 ½ - 2 lb pork roast). The most important thing is the internal temperature of the meat. Take it out at 155°-160° and let it set 15-20 minutes before serving.

Extra Note: To create a more impressive presentation use a bone in pork rib roast and have the bones frenched and the meat pin-wheeled off the bone.

Serves 3-5 people

INGREDIENTS

1 ½ - 2 lb Pork loin (pin-wheeled)
3 slices double smoked bacon
1 lb kraut
1 wine sap apple
1/8 tsp nutmeg (roughly)
¼ tsp cinnamon (roughly)
3 Tbsp butter (roughly)
1/2 C onions, diced

EQUIPMENT

Skillet
Baking dish
Long tongs
Well-padded oven mitt