



Holiday Feast!

Stuffed Pork Loin

For One Loin – Scale as needed



Bread Crumbs 1 lb. Dried
 ½ Cup Diced Sweet Onion
 1 Tbs. Garlic Powder
 1/2 Tbs. Ground Rosemary
 ¼ Cup Melted Butter

Pork Loin 6-8lb
 ½ Cup Stalks Celery Diced
 1 Tbs. Lawry's Seasoning Salt
 ½ Tbs. Sage
 1 Cup Whole Milk

To make Stuffing Mix

Combine Onion, Celery, Seasonings, milk and melted butter. Stir well. Next fold dried breadcrumbs into mixture. Stir Well. This will coat all crumbs with the sauce you have just made. The Natural Juices from the pork loin will complete the moist stuffing. Stuff may still be a little dry at this stage depending upon the type of bread used. This is OK. Set aside while you get the loin ready to stuff!

Stuffing the Loin

Using a fresh pork roast, undo ties around the loin. If you flip the loin over there should be one slit on each side of the roast. This is where you are going to place your stuffing. These may need to be cut deeper. Ideally you will cut them to within ¼" from the top of the loin. This will give you room for the stuffing on both sides and provide a better plate presentation when cut. Now take your stuffing mix and stuff both sides evenly. Once stuffed, fold meat back over the stuffing. You should now re-tie the pork loin. You may need to use new food safe string as your loin has gained a little weight! I like to use 4 strings to tie the loin one on each end and 2 in the middle. The easiest way to do this is to start in the middle. Slip one string under the loin and tie. Then do the next middle tie, finishing with the ends. Once tied up, flip back over! Outside can be seasoned with the same blend of dry spices as used above.

Now you are ready to cook!

Cooking the Loin

To cook place loin into a 2½" deep perforated full size steam table pan. If cooking multiple loins, more than one can be place into this pan. Place loin or loins into preheated Steam'N'Hold Steamer. Set Thermostat for 195 degrees. Turn toggle switch to Thermostat Mode. Set timer to 90 minutes. Once timer sounds you will have perfectly cooked stuffed pork loin ready to serve or hold until ready to serve!

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