



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club November 2011 Selections

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Holiday Pork Roast Stuffed with Brown Rice

Pair with Arbios 2006 Cabernet Sauvignon, GunFighter 2008 Cabernet,
or Pendleton 2009 Celebration Cuvée

Serves 6-8

Ingredients:

- 3/4 cup slivered almonds
- 2 tablespoons butter
- 3/4 cup sliced green onions
- 3/4 cup chopped celery
- 4 cups cooked brown rice
- 3/4 cup orange juice, divided
- 2 tablespoons grated orange peel
- 1 tablespoon diced crystallized ginger, divided
- 1/2 teaspoon salt
- 1 boneless pork loin roast, about 3 1/2 to 4 1/2 pounds, rolled
- 1 teaspoon dried rosemary, crushed
- 1/4 teaspoon coarsely ground black pepper
- 16 ounces whole cranberry sauce (canned)
- 1 orange, peeled & sectioned

Directions:

Cook almonds in butter in large skillet over medium-high heat until lightly browned. Add onions and celery; cook until vegetables are tender crisp. Stir in rice, 1/2 cup orange juice, orange peel, 1 teaspoon ginger, and salt; set aside. Untie roast; spoon rice mixture lengthwise between loins. Retie roast securely with string at 2- to 3-inch intervals; place, fat side down, on rack in shallow roasting pan. Combine rosemary and pepper; sprinkle over roast. Insert meat thermometer, or use an instant read thermometer to check temperature while roasting. If using a regular meat thermometer, it should not be inserted into stuffing or fat. Bake at 325° for 1 1/2 hours. Combine cranberry sauce, remaining orange juice, remaining ginger, and orange in small saucepan; stir well. Simmer over medium heat 25 minutes, stirring occasionally. Brush about 1/2 cup cranberry mixture over pork. Bake for 15 minutes longer, or until meat thermometer registers about 160° Let roast stand for 10 minutes before slicing. Remove string and slice roast. Serve with remaining cranberry sauce.

