



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2012 Selections

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Pork Loin stuffed with Raisins and Pine Nuts

Pair with Eric Ross 2010 Struttin' Red Tempranillo Blend

Serves 8

- 3 tbsp plus 2 tbsp extra-virgin olive oil
- 3 large onions, thinly sliced, plus 1 large onion, chopped
- 5 sweet Italian sausages either sweet, spicy or turkey sausage
- 3 cloves garlic, minced
- 1 cup raisins
- 1/3 cup pine nuts
- 1/3 cup white wine
- 1 cup shredded Swiss cheese
- 1/4 cup fresh bread crumbs
- 1/2 cup grated Parmesan cheese
- 1/4 cup fresh Italian parsley, chopped
- 2 tbsp fresh thyme, chopped, plus 3 sprigs
- 1 tsp each salt and pepper, divided
- 4 tbsp Dijon mustard
- 3-lb. centre-cut boneless pork-loin roast
- 1/2 tsp chili flakes
- 1 lb. mini Yukon Gold potatoes, cut in half lengthwise
- 2 carrots, peeled and cut diagonally in 1/2-in. thick slices
- 3 sticks of celery, chopped

Pre heat oven to 400 degrees.

In a large saute pan, saute sausage meat in 3 tbsp olive oil over medium-high heat until almost cooked. Add sliced onions to sausage meat. As onions soften add minced garlic. Cook onions completely.

Add white wine and cook until wine has evaporated scraping bottom of pan for the bits that add flavor.

Transfer to a large bowl, mix with pine nuts, raisins, Parmesan, bread crumbs, chopped thyme and parsley, then let cool. (Note: Can make ahead; cover and refrigerate for up to 24 hours.) Once mixture has cooled, add Swiss Cheese.

Place pork, fat-side up, on a cutting board. Starting 1/2 in. from bottom of roast, cut a 1-in deep horizontal cut along length of roast. Continue to cut deeper into roast, pushing away or unrolling meat as you cut to form a 12- x 10-in. flat rectangle.

Mound sausage mixture along centre; fold pork in half to cover. Place 4 17-in. lengths of string crosswise under loin; tie at top and cut off excess string.

Brush with remaining oil; sprinkle with 1/2 tsp each salt and pepper. Transfer to roasting pan.

For vegetables: Mix together olive oil, thyme sprigs, salt, pepper and chili flakes in a large bowl. Add potatoes, carrots and chopped onions; toss to coat. Arrange around pork in roasting pan (Note: Can make ahead; cover and refrigerate for up to 12 hours.)

Roast in oven, basting 3 times with pan juices, until juices run clear when pork is pierced and meat is still slightly pink in centre, about 1 1/4 hours.

Transfer pork to cutting board and cover loosely with foil; let stand for about 20 minutes before carving into 8 slices. Continue to roast vegetables until potatoes are browned and tender, about 25 minutes more; serve with pork.

