



# THE ingles TABLE

with Steve Woronoff  
**Steve's Stuffed Pork Roast**

## Shopping List

- 1 whole center-cut boneless pork loin (about 4 – 5 lbs)
- Kosher salt and freshly ground black pepper
- 6 oz jar of apricot preserves/jam/chutney
- 12 oz package orange essence dried plums (Sunsweet)
- 10 oz jar cranberry honey mustard

## Equipment:

Butcher's twine & oven roasting pan with rack

## Cooking Instructions

- 1) Preheat oven to 350 degrees.
- 2) Clean pork loin removing any excess fat. Butterfly the pork loin ½-inch thick. Lay the pork loin, cut side up, season with kosher salt and pepper.
- 3) Now rub liberally with the apricot preserves. Spoon a layer of orange essence plums on the flattened loin.
- 4) Roll tightly and tie with the butcher's twine at ½-inch intervals.
- 5) Liberally coat the outside of the pork loin with the cranberry honey mustard. Place the pork loin in a roasting pan fitted with a rack and season with kosher salt and pepper.
- 6) Roast in the oven until the pork reaches an internal temperature of 145 to 150 degrees F, about 15 minutes per pound. Transfer the pork to a cutting board, cover loosely with foil and let rest for 10 minutes before carving.

## Alternative Cooking Options:

*Rotisseries work really well. Place the prepared pork loin in the rotisserie and set the temperature for 350 degrees F and to cook for (15 minutes per pound). Also, grilling the pork loin is wonderful. If you use this method for cooking, try not to place the prepared pork loin directly over the hot coals. Either pile the coals around the edge of the grill and place the pork in the middle or pile the coals to one side and place the pork on the other side. Use a meat thermometer to make sure the port reaches 145 – 150 degrees F.*

