

## Roasted Stuffed Pork Loin with Apples and Rosemary

Recipe 282 of 365

At the butcher, ask for two (2.5-pound) pork tenderloins. Have them cut first in half horizontally, so there's a top and a bottom, and then have the butcher spiral cut each piece into a long, even (roughly 3/4" thick) strip (think of cutting each piece into a roll-up sleeping bag). You'll spread the stuffing on each long piece, wrap them up and tie them, and roast them, fat-side up, until the apples inside turn into a chunky, rosemary-infused applesauce and the pork is golden and fragrant.

For a dinner party, it's easiest to make the stuffing and marinate the pork the night before (that part takes about 40 minutes), and refrigerate both. A few hours before dinner, assemble the roasts and refrigerate. Let the roasts come up to room temperature for about 20 minutes before guests arrive. As they walk in the door, slip the roast in the oven, and you'll have a crowd-pleaser in about an hour. For spiffy presentation, serve the pork sliced on a bed of fresh rosemary.

TIME: 1 hour active time

MAKES: 12 servings

### *For the stuffing:*

1 tablespoon olive oil  
1 large yellow onion, finely chopped  
Salt and freshly ground pepper  
2 tablespoons chopped fresh rosemary  
2 pounds Gala apples, peeled and diced  
1 cup white wine  
1/2 cup Panko or regular breadcrumbs  
2 tablespoons Dijon mustard

### *For the marinade:*

1/4 cup olive oil  
1/3 cup finely chopped fresh rosemary  
2 garlic cloves, finely chopped  
2 (2.5-pound) pork loins, each cut in half horizontally to make 4 pieces total, each piece then spiral cut  
Salt and freshly ground pepper

*Note: You'll need 12 roughly 15"-long pieces of kitchen string, for tying the pork, and an instant-read digital thermometer for this recipe.*

First, make the stuffing: Heat a large skillet over medium heat. Add the oil, then the onion, season with salt and pepper and the rosemary, and cook, stirring occasionally, for 10 minutes, or until the onion is soft and just beginning to brown. Add the apples and wine, simmer for three minutes, and remove from heat. Stir in the breadcrumbs and mustard, and taste for seasoning. Set aside to cool, then refrigerate overnight.

While the onions cook, make the marinade: mix the oil, rosemary, and garlic in a small bowl. Unroll the pork loins onto a big cutting board, and season them on both sides with salt and pepper. Smear all sides with the rosemary mixture, roll them back up, and marinate them overnight in a covered container.

A few hours before dinner, assemble the roasts: Working with one at a time, unroll a piece of pork onto a working surface. Spread with a quarter of the apple mixture, then roll the pork back up. Place three pieces of kitchen string on another clean surface, strings about 1” apart, and place the stuffed pork roll fat side down on the strings. Tie the strings snugly around the pork with a square knot, trim off excess string, and invert the pork onto a roasting pan fitted with a rack, fat side up. Repeat with the remaining pork and stuffing. Refrigerate, covered.

About an hour and a half before you’d like to serve the pork, take it out of the fridge, and preheat the oven to 400 degrees. After 20 minutes at room temperature, season the tops of the roasts with additional salt and pepper, and roast for about 1 hour, or until the centers reach 145 degrees. Let the pork rest for about 10 minutes, then slice and serve immediately.