



Stuffed Pork Loin w/ Walnuts, Dried Cranberries, Raisins & Herbed Goat Cheese

Whole Pork Loin (Filet & Pounded to about ½ inch thick w/o tearing it)

Oil, Salt & Pepper- use to Season Pork Loin

6 -Strips of Bacon

Toothpicks / Skewers

Stuffing

1 c. Walnuts (chopped or pieces)

1 c. Dried Cranberries

½ c. Golden or Dark Raisins

½ c. Maple Syrup

****Mix ALL above ingredients in bowl & let set for about ½ hour****

1-cup of Plain Goat Cheese

½ c. Chopped Fresh Herbs

-Basil, sage, oregano, thyme, and parsley-

****Roll balls of Goat Cheese then coat the balls w/ the fresh herbs****

Directions

Lay Pork Loin on cutting board then layer the nut & fruit mixture towards the left or right side of the loin (not in the middle) Lay mixture leaving about 1 inch of pork loin showing @ top & bottom. Lay goat cheese single file on top of mixture then tightly roll the pork loin, stuffing the ends while you roll. On high heat, pan sear the opening of the loin first, then all other parts of loin until golden brown. Take Loin off heat, and lay on bacon. Wrap bacon around the loin and toothpick /skewer to hold in place. Preheat oven to 350. Place in pan, cover & bake for 1 hour. Last 15 minutes, uncover & let loin bake some more until time is up. Take out of oven. Slice about 1 inch thick and serve w/ pan drippings.

