

persiMon® Cranberry and Apple Stuffed Pork Loin



Serves 6-8

Prep time: 20 minutes

Cook time: 45-60 minutes

INGREDIENTS

3-4 pound pork loin

FOR THE STUFFING:

¾ cup peeled, chopped apple

¾ cup chopped persiMon®

¼ cup dried cranberries

1 shallot, finely chopped

½ cup breadcrumbs or panko crumbs

½ cup chicken stock

½ teaspoon cinnamon

½ teaspoon chili powder

FOR THE RUB:

2 tablespoons olive oil

2 tablespoon brown sugar

3 cloves garlic, minced

2 teaspoons chili powder

1 teaspoon cinnamon

½ teaspoon kosher salt



DIRECTIONS

For the Pork:

- Preheat the oven to 450 degrees F.
- Place the pork loin in the freezer for 20 minutes to firm up a bit so that it's easier to cut.
- After chilling, butterfly the pork loin by starting about 1 inch from the edge on the thinner long edge and slicing down at a 45 degree angle until you are about 1/2" from the bottom.
- Place your knife parallel to the cutting board and slice across the pork, keeping it about 1/2" from the cutting board and unrolling the pork loin as you go until it is completely flat. (You can see this in the video below.)
- Cover the pork in plastic wrap and pound it with a mallet to get it to as even a thickness as you can.

For the stuffing:

- In a medium bowl, stir together the apples, persiMon®, cranberries, shallot, breadcrumbs, chicken stock, cinnamon, and chilli powder until well combined.
- Spread the stuffing mixture over top of the flattened pork loin, leaving a 1 inch space around the edges.
- Roll up the pork, starting from the end that does not have the fat layer on it (this will be the end that was originally in the middle of the pork loin - you want the fat layer to end up on the outside of the pork once it's rolled up), roll up the pork with the stuffing inside it.
- Place the roll with the seam side down and tie butcher's string around the pork loin, at 1-2 inch intervals. You will need to tie it 5-6 times.

For the rub:

- In a small bowl, mix together the olive oil, brown sugar, garlic, chili powder, cinnamon, and salt.
- Place the rolled up pork loin on a baking sheet sprayed with non-stick spray.
- Spread the rub all over the top and sides of the pork loin.
- Place the pork in the preheated oven and cook for 15 minutes.
- After 15 minutes, turn the heat down to 325 degrees F and continue cooking for 35-45 minutes, or until a meat thermometer inserted into the centre of the pork loin registers 145-150 degrees F.
- Remove the pork loin from the oven and tent it with aluminum foil. Let it rest for 10 minutes before slicing and serving it.

IG: [bake.eat.repeat](https://www.instagram.com/bake.eat.repeat)

