



# Holiday Stuffed Pork Loin | Festive Family Dinner

## directions

1. Preheat oven to 350 degrees.
2. On a flat surface using a sharp knife cut the pork loin lengthwise down the middle leaving one side attached so that you can open it up like a book. Sprinkle cut sides with some of the dried thyme-rosemary mixture, salt & black pepper. Cover and set aside.
3. Chop various dried fruits to make one cup and toss in a mixing bowl with the seasoned bread cubes stuffing. Stir in chopped parsley and the water and melted butter mixture. Set aside to let the bread soak up the liquid and become softened.
4. Meanwhile brown Swaggerty's Farm Sausage & shallots in a skillet, breaking up into crumbles with a wooden spoon. Add sausage crumbles to bread-dried fruit in the mixing bowl. Using your hands mix all ingredients together breaking up bread as you mix.
5. Uncover the prepped pork loin and pile stuffing mixture along one side of loin. Fold other half over the stuffing and press down. Cut three lengths of kitchen twine and tie stuffed pork loin to hold it together while roasting. Drizzle with olive oil and sprinkle with the remaining dried thyme-rosemary.
6. Place stuffed and tied pork loin on a baking sheet covered with foil or parchment paper and cook for about 35 to 40 minutes or until meat thermometer inserted into the middle of the loin reads 155 to 160 degrees. When meat reaches this temperature remove from oven, cover loosely with a sheet of foil and let rest for about 15 minutes before slicing.

The USDA recommends that pork be cooked to no less than 145 degrees, but since this pork loin is stuffed you want to make sure it is cooked and hot throughout, so we cooked it until my meat thermometer read 160 degrees.

The dried herbs on top creates a wonderful crust that is very flavorful. We chose to use two of my favorite herbs, thyme and rosemary, but you could also use Italian seasoning & paprika or oregano & garlic powder, any of your favorite herb combos.

Bonus Recipe(s): Gluten-free Seasoned Bread Cubes

The seasoned bread cubes we used for this recipe are totally gluten-free. We made them very easily using a few slices of gluten-free sandwich bread cut into small cubes tossed with a bit of olive oil and sprinkled with dried Italian seasoning.

We then spread the bread cubes out on a baking sheet and baked in a 325 degree oven for about 20 minutes until the bread was slightly toasty but not browned. We made extra and put them in a freezer bag to use later in other recipes. (We use Udi's brand gluten-free

4 - 6 <i>servings</i>	45 min <i>prep time</i>	35-40 mi <i>cook time</i>
<b>ingredients</b>		
<b>½ lb Swaggerty's Farm Roll Sausage</b>		
<b>2 shallots diced or 1 green onion chopped</b>		
<b>2 to 2 ½ lb Pork Loin</b>		
<b>2 cups Seasoned Bread Cubes Stuffing (either homemade or store bought or a Gluten-free option below)</b>		
<b>1 generous cup mixed chopped dried fruit/ figs, prunes, apricots, apples, yellow raisins, cranberries, etc. Use two or more, whatever you like.</b>		
<b>½ cup chopped fresh parsley</b>		
<b>1 tbsp each dried thyme &amp; rosemary</b>		
<b>2 tbsp butter melted in 1 cup warm water</b>		
<b>Olive oil</b>		
<b>Salt &amp; Black Pepper</b>		

bread available in many supermarkets. If you can't find that brand there will most likely be other brands available.) No one who tried this great pork loin had any idea it was a gluten-free recipe from start to finish!

Garlic Mashed Potatoes: To make Garlic Mashed Potatoes, simply add a dash of garlic powder while mashing your potatoes. Very simple and delicious.

## **To Serve**

For the Holidays we all like to make our special meals look pretty and fresh without taking lots of time to do it. So use simple fresh foods to garnish your platters such as the fresh plums and sage. Fresh cranberries & parsley sprigs look great along with tangerines cut into wedges. We usually take a look through the crisper drawer in the fridge and come up with something that looks fresh and is edible.

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