

# Cranberry & Walnut Stuffed Pork Roast



## Ingredients

1 pork loin roast, centre cut, boneless, about 3 lb / 1.5 kg  
5 cups / 1.25 L unseasoned dry bread cubes  
1-3.5 oz / 100 g pkg chopped walnuts  
 $\frac{3}{4}$  cup / 175 mL dried cranberries  
3 Tbsp / 45 mL unsalted butter  
1 cup / 250 mL EACH chopped celery and chopped yellow onion  
 $\frac{1}{4}$  cup / 50 mL chopped fresh parsley  
1 tsp +  $\frac{1}{2}$  tsp / 7 mL EACH ground sage and ground thyme  
1-10 oz / 284 mL can chicken broth  
Salt and ground black pepper  
Canola oil, for brushing

## Directions

1. Preheat oven to 350°F.
2. Place roast on cutting board, fat side down. With sharp knife, roll cut or butterfly the roast. Alternatively, [click here](#) for a quick and easy tutorial on how to prepare a pork loin roast for stuffing. Set aside.
3. In large bowl, combine bread cubes, walnuts and cranberries. Set aside.
4. In large nonstick skillet, melt butter over medium-high heat. Add celery and onion; sauté until slightly softened, about 3 minutes.
5. Add parsley, sage and thyme to skillet. Stir to combine. Remove skillet from heat. Let mixture cool slightly.
6. Pour broth over bread cube mixture. Add cooled vegetable mixture. Stir to combine and season with salt and pepper according to taste. Let stand 5-10 minutes to allow bread cubes to soften.
7. Top centre portion of roast with stuffing, squeezing stuffing slightly to make it denser. Spread stuffing down middle section of roast to within 1 inch of edge. Bring sides of roast together, ensuring fat side is up. Secure with butcher string in 4-5 places.
8. Place remaining stuffing in greased shallow baking dish\*. Set aside.
9. Place roast seam-side down on rack in shallow roasting pan. Brush lightly with oil and season

with salt and pepper.

10. Cook roast in preheated oven for about 1 ½ hours or until a meat thermometer inserted into centre of stuffing registers 155°F.
11. Remove roast from oven. Tent loosely with foil and let rest 5 minutes.
12. Transfer roast to cutting board. Carefully remove butcher string and carve into ½-inch slices. Drizzle with pan drippings if desired.

\*To heat reserved stuffing: Cover and bake 30 minutes or until heated through.

## **Additional Info**

- **Cut:** Roasts
- **Prep Time (Minutes):** 45
- **Cook Time (Minutes):** 90
- **Number of Servings:** 8