

Pork Loin Stuffed with Dried Fruit, Rice & Almonds



Ingredients

1 pork loin, centre roast, boneless, about 4 lb / 2 kg
1 tsp / 5 mL salt
½ tsp / 2 mL garlic powder
¼ tsp / 1 mL ground black pepper
2 cups / 500 mL long grain rice, cooked according to package directions
1 ½ cups / 375 mL dried mixed fruit
1 cup / 250 mL chopped yellow onion
2 cloves garlic, minced
¾ cup / 175 mL finely chopped celery
½ cup / 125 mL chopped fresh parsley
2 tsp / 10 mL EACH chopped fresh sage and thyme
¼ cup / 50 mL slivered almonds
½ cup / 125 mL vegetable broth
5-7 slices bacon, partially cooked

Directions

1. With sharp knife, slice roast down center lengthwise to within ½-inch of bottom. Open roast to lie flat. On each half, make another lengthwise slit down center to within ½-inch of bottom.
2. In small bowl, combine garlic powder, salt and pepper. Sprinkle roast evenly with mixture.
3. In large bowl, combine cooked rice, dried fruit, onion, garlic, celery, parsley, sage, thyme, almonds and broth. Mix well.
4. Divide half the stuffing among the three slits. Roll up roast from long side. Tie with butcher string at 2-inch intervals.
5. Place remaining stuffing in greased shallow baking dish*. Set aside.
6. Preheat oven to 350°F. Place roast on rack in shallow roasting pan. Roast, uncovered, until instant-read thermometer registers 155°F, about 2 hours.
7. Remove roast from oven. Carefully remove butcher string.
8. Place bacon strips over top of roast tucking ends underneath. Roast 30-45 minutes more or

until instant-read thermometer registers 155°F. Tent loosely with foil and let rest 10 minutes before carving.

* To heat reserved stuffing: Cover. Bake 30 minutes or until heated through.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 2.75 hrs
- **Number of Servings:** 8-10