

WILD RICE & FIG STUFFED PORK LOIN WITH ZINFANDEL-CRANBERRY GLAZE
2018 LYTTON SPRINGS



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VINEYARDS
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SERVES: 4-6

PREP TIME: 1 hour

COOKING TIME: 2 hours

INGREDIENTS

Pork Loin

1 whole boneless pork loin roast
(4 pounds), trimmed
1 teaspoon salt
¼ teaspoon black pepper
2 tablespoons chopped garlic
2 cups cooked and drained wild
rice
1 cup coarsely chopped dried
black figs
1 cup chopped onion
¾ cup finely chopped celery
¾ cup minced fresh parsley
½ teaspoon dried sage
½ teaspoon dried thyme
½ cup chicken broth
10 bacon strips

Zinfandel Cranberry Glaze

⅔ cup minced red onion
4 tablespoons unsalted butter
1 can jellied cranberry sauce
2 cups zinfandel
1 sprig fresh rosemary
1 sprig fresh thyme
1 sprig fresh sage
2 cups chicken broth

INSTRUCTIONS

Pork Loin

Pre-heat oven to 350°F

Have your butcher butterfly your pork loin.

Open loin so it lies flat.

On each half, make another lengthwise slit down the center to within ½ inch of bottom. Flatten to ¼-inch thickness.

Sprinkle with salt and pepper and rub with chopped garlic.

In a large bowl, combine the rice, figs, onion, celery, parsley, sage, thyme and broth.

Spread the rice mixture evenly over pork, creating a layer of stuffing ¼ to ½ inch thick.

Roll up jelly-roll style, starting with a long side.

Tie the roast at 1-½ to 2-inch intervals with kitchen string.

Place the remaining stuffing in a greased shallow 2-quart baking dish and set aside.

Bake the pork loin, uncovered, at 350°F for 1 hour.

Remove the pork from the oven and carefully remove the string.

Place bacon strips over the top of the roast, overlapping them slightly.

Bake until bacon is browned and crisp and a thermometer placed in the thickest part of the roast reads 160°F, 30-45 minutes longer.

If needed, broil 4 in. from heat until bacon reaches desired crispness.

Meanwhile, cover and bake remaining stuffing until heated through, about 30 minutes.

Zinfandel-Cranberry Glaze

Melt butter in a large saucepan over medium heat.

Add the onion and sauté for approximately 4 minutes.

Add cranberry sauce, zinfandel, chicken broth, and spices, stir with whisk to blend.

Cover and simmer over medium heat, stirring frequently until the cranberry sauce dissolves, about 20 minutes.

To Serve

Let roast stand for 15 minutes before slicing. Slice and drizzle with zinfandel-cranberry glaze.

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