

Northeastern Dining



Cider Brined Roast Pork

Yield: 4-6 Portions

Ingredients:

- 3 – 4 lbs pork loin
- ½ gallon apple cider
- ¼ cup kosher salt
- ¼ cup brown sugar
- 1 bunch kale, washed, dried and thick stems removed
- 1 bunch arugula, washed and dried
- 8 – 10 oz. spinach, washed and dried
- 2 each apples, cored and diced small
- 1 cup cranberries
- 2 cloves garlic, minced fine
- 3 large Shallots, peeled and chopped fine
- salt and black pepper to taste
- 4 tablespoons oil divided
- 6 – 8 slices bacon

Chef Tom's Tips:

This stuffing also works well for stuffed chicken breasts or even just as a vegetable side dish. You can skip the brining step if you like but it brings a great boost of additional flavor and moisture to the dish. Additionally you can use just about any other liquid if you don't have apple cider such as beer, wine, juice or just plain water.

1. Combine the apple cider kosher salt and brown sugar. Mix well to dissolve salt and sugar. Place pork in appropriately sized container and cover with apple cider brine being sure that the pork is completely covered and submerged. Cover and place in refrigerator over night.
2. Remove pork from brine and pat dry with paper towel. Heat medium sized pan over medium high heat and add oil. Lightly season roast with black pepper. Add 2 tablespoons of oil to the pan and carefully add pork to pan and brown well on all sides and ends. Remove pork from pan and let rest.
3. Place a medium sized pan over medium heat and the remaining 2 tablespoons of oil. Add the apples and shallots and sauté until apples and shallots are lightly browned and softened. Add garlic and cranberries and continue to cook for another minute. Add kale, arugula and spinach and continue to cook until greens are lightly wilted. Season lightly with salt and pepper. Remove mixture from pan onto baking sheet or plate to cool slightly.
4. Pre-heat oven to 350 degrees F. Place pork on cutting board and slice down the middle lengthwise about half to three quarters of the way through being careful not to cut in half all the way. Place plastic wrap over the pork and using a meat mallet or heavy flat bottomed pan flatten meat slightly until it is approx. ¾" thick. Evenly arrange greens mixture and roll pork roast the long way to create a pin wheel. Place seam side down.
5. Wrap the stuffed roast in bacon by wrapping individual slices of bacon around the roast until it is completely covered. Sprinkle the top with black pepper Place on lightly greased baking sheet and place into pre-heated oven. Check the roast occasionally to be sure the bacon is browning evenly. Take pan out and rotate if necessary to ensure even browning. Continue to roast until internal temperature of 145 degrees F has been reached. Remove from oven and let rest for at least 10 minutes.
6. Place roast on clean cutting board and slice to desired thickness and desired number of slices. Arrange slices onto serving platter or plates and serve with your favorite side dishes .

