

PORK LOIN WITH PUMPKIN STUFFING



Featuring Kettle Cuisine's Spiced Pumpkin Bisque

INGREDIENTS:

3 lb	Pork Loin
½	French Baguette, 1/2" cubes
4 slices	Thick Cut Bacon, 1/4" dice
12	Dates, 1/8" dice
1 cup	Spiced Pumpkin Bisque
To Taste	Salt & Pepper
	Oil

OPTIONAL GARNISH:

Fresh herbs

METHOD OF PREPARATION:

1. Preheat oven to 400 degrees.
2. Render bacon in sauté pan and set aside.
3. In a bowl, combine baguette cubes, dates, and pumpkin bisque. Add rendered bacon along with bacon fat.
4. Cutting on the bias, slice pork loin at a ½ inch to ¾ inch thickness.
5. Spread stuffing over pork loin and roll along the long side of the meat.
6. Tie pork and place in roasting pan.
7. Oil, salt and pepper the outside of the meat.
8. Bake in preheated oven for approximately 1 hour, flipping the meat halfway through cooking to caramelize crust.
9. Let rest and slice. Garnish with fresh herbs.



To learn more please contact a Kettle Cuisine sales representative

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 VEGAN

 VEGETARIAN

 DAIRY FREE

 LOW FAT

 GLUTEN FREE