

ROASTED PORK LOIN

F EASY

Last Modified: 04/15/1998

PREP: 1 Hr
COOK: 2 Hrs 30 Min
OVEN: 275 & 425

CAJUN

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Boneless Pork Loin	Trimmed
OR			
5	Pounds	Pork Roast (Bone-In)	Trimmed
6	Tbsp	Unsalted Butter	
2	Tbsp	Lard	
2	Cups	Chicken Stock (Swanson)	Divided
1	Cup	Yellow Onions	Fine Dice
1	Cup	Celery	Fine Dice
1/2	Cup	Carrots (Peeled)	Fine Dice
1	Cup	Colored Bell Peppers (Seeded)	Fine Dice
4	Tbsp	Garlic	Minced

SEASONING MIX

4	Tsp	Ground Black Pepper	
3	Tsp	Kosher Salt	
2	Tsp	Ground White Pepper	
1/4	Tsp	Cayenne Pepper	
2	Tsp	Smoked Paprika	
2	Tsp	Dried Thyme	
1	Tsp	Ground Mustard	

PREPARATION

FACTOID	I enjoyed this on another very expensive evening in New Orleans at Paul Prudhomes' Restaurant (No reservations and long lines outside - People dressed from Jeans to Evening Gowns) I bought 2 of his cook books to make sure I got the Recipe. This Roast is a little spicy, and is a FANTASTIC wintertime dish when served with Mashed Potatoes and a hot green Vegetable. The Gravy made from the pan drippings will end up much spicier than the Meat itself. Paul's Recipe in his book does NOT contain Carrots, but I remember seeing them in the dish I was served.
TOOLS	1) Small Mixing Bowl 2) Large Stainless Steel Skillet 3) Medium Roasting Pan & "V" Shaped Rack 4) Gravy Separator
PREP	DISH 1) Finely dice the Yellow Onions and set them aside. 2) Finely Dice the Celery and add them on top of the Onions. 3) Finely dice the Carrots and add them on top of the Onions. 4) Finely dice the Bell Peppers and add them on top of the Onions. 5) Mince the Garlic Cloves and set them aside. 6) Preheat the oven to 275 degrees with a rack near the center.

ROASTED PORK LOIN

1	Thoroughly combine the Seasoning Mix ingredients and set them aside.
2	Place the Pork Loin on a rack in a roasting pan, with the fat side up. Make 3 <u>deep</u> slits lengthwise in the Roast to make stuffing pockets, being very careful to not slice through the bottom or to slice open the ends (See Picture).
3	In a large skillet (NOT non-stick) over high heat, heat the Lard until it melts, add in the diced Vegetables and sauté them while constantly stirring and scraping the bottom of the skillet. Cook until the Vegetable Mixture darkens - Do NOT let it burn too much (a little blackening is perfectly OK)! When done, Make a well and add in the Butter, as soon as it melts, add in the Garlic and Seasoning Mix and cook it while stirring until it is fragrant, about 3 minutes more. Remove the mixture from the heat and allow it to cool since you will be using your hands to press it deeply into the slits you cut in the Pork Loin.
4	Stuff the pockets with the Vegetable Mixture, and rub the remainder over the top surface of the Pork Loin. You can use toothpicks to secure the slits together if you mess them up. A "V" shaped roasting rack will hold the slits together sufficiently without skewers. On a flat rack you may have to stick a skewer through to hold the sides closed. Spread any extra Vegetable Mixture in the bottom of the roaster.
5	Add 1 cup of Chicken Stock while scraping to deglaze the skillet and pour it in the bottom of the roasting pan. Bake the Pork Loin, uncovered at 275 degrees for 2 hours then at 425 degrees for 30 minutes to brown. Check every 1/2 hour to make certain that the roasting pan has not dried out and the Vegetables are not burning.- adding additional water as is needed. If the Vegetables are beginning to burn, tent them with aluminum foil. Remove the foil for the final 30 minutes @ 425.
6	Remove the Roast from the oven and set it on a cutting board tented with aluminum foil for 30 minutes. Meanwhile make a pan gravy using the pan drippings. NOTE: the Pan Gravy WILL BE SPICY! Much spicier than the Pork Roast itself will be.
7	PAN GRAVY: Pour the meat drippings into a gravy separator and allow the fat to separate. Pour the meat juices back into the roasting pan over medium high heat on the stovetop and discard the fat. Whisk in a few tablespoons of All Purpose Flour to make a Roux. Cook the Roux for 3 minutes until the Flour taste is gone. Add in the other cup of Chicken Stock and bring it to a boil, cook until the Gravy has thickened.
CAUTION	As Pan Gravy cools, it will get thicker and thicker, so make it a little runnier than you think it should be or by the time you serve it, it may be the consistency of Play Dough.
8	Remove the skewers and slice the Pork Loin into 3/4 inch thick slices across the grain. Arrange them on a serving platter, drizzle the top lightly with the Pan Gravy.
SERVE	Serve while hot with side dishes of your choice.