



Roast Pork Loin with Spiced Apple-Cranberry Filling

Serves 6

How to butterfly a pork loin.



Step 1. Make a ½-inch horizontal cut from the bottom of the roast, stopping ½-inch before the edge. Open the flap.



Step 2. Cut through the thicker half of the roast about ½-inch from bottom, stopping ½-inch before the edge. Open this flap.

This recipe is adapted from a recipe that was featured on America's Test Kitchen, and is best prepared with a loin that is 7 to 8 inches long and 4 to 5 inches wide. To make cutting the pork easier, freeze it for 30 minutes. If mustard seeds are unavailable, stir an equal amount of whole-grain mustard into the filling after the apples have been processed. The pork loin can be stuffed and tied a day ahead of time, but don't season the exterior until you are ready to roast. Take the roast out of the refrigerator an hour before roasting.

Ingredients

- 2½ lb. boneless center-cut pork loin roast
- ¼ cup kosher salt
- ¼ cup sugar
- 4 cups cold water

Filling

- 1 ½ cups apple cider or fresh apple juice
- ½ cup cider vinegar
- ¾ cup packed, light brown sugar
- 1 large shallot, halved lengthwise and sliced thin crosswise
- 4 oz. dried apples
- 2 ½ oz. dried cranberries
- 1 Tbs. minced crystallized ginger or fresh grated ginger
- 1 Tbs. yellow mustard seeds
- ½ tsp. ground allspice
- 1/8 tsp. cayenne pepper

Directions

1. Make the brine. Combine the water, salt and sugar. Mix well. Following steps in illustrations 1–3, butterfly the meat to an even ½-inch thickness. Place the pork in a Ziploc bag and pour in the brine. Let marinate for 1–2 hours. Drain and pat dry. Meanwhile, make the apple-cranberry filling.

2. Bring the remaining ingredients to a simmer in a medium saucepan over medium-heat heat. Cover, reduce heat to low, and cook until the apples are very soft, about 20 minutes. Push mixture through a fine-mesh strainer to extract as

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How to butterfly a pork loin (Cont.)



Step 3. Repeat until pork loin is an even ½-inch in thickness. Open up the flaps. If uneven, cover with plastic wrap and use a meat pounder to even out.



Step 4. Spread the filling over the pork loin, leaving a ½-inch border.



Step 5. Starting from the short side, roll pork loin tightly.



Step 6. Tie roast with cooking twine at 1-inch intervals.

much liquid as possible. Return liquid to saucepan and simmer over medium-high heat until reduced to about ½ cup and thick; reserve for glaze.

3. Pulse apple mixture in food processor until uniformly coarsely chopped, about fifteen pulses. Transfer filling to bowl and refrigerate till cold.

4. Season the interior of the pork loin liberally with salt and spread apple filling in even layer, leaving a ½-inch border (illustration Step 4). Roll tightly and tie with twine at 1-inch intervals (illustration Steps 5 & 6). Season exterior liberally with salt and pepper.

5. Preheat the oven to 350°F. Heat a large skillet over medium-high heat. Add 1 Tbs. olive oil and 1 Tbs. butter. When the butter stops foaming, place the roast in the pan and sear on all sides until golden brown.

6. Transfer to a rack set over a roasting pan. Roast the pork loin in the oven for 55–65 minutes, until an instant-read thermometer reads 130–135°F. Brush the roast with the reserved glaze (save remaining glaze to pass at the table). You may need to reheat glaze briefly to make it spreadable.) Continue to roast until glaze is glossy and sticky, about 5 minutes longer.

7. Transfer roast to cutting board, loosely tent with foil, and let rest for 15 minutes. The internal temperature should rise to about 145°F. Cut into ½-inch thick slices, removing twine as you cut. Serve immediately.