

STUFFED PORK LOIN

Ingredients:

4 lb pork loin
1 lb ground sausage
1/2 cup diced onions
1/2 cup diced celery
1 jalepeno, finely chopped
1/2 cup diced apple
1/4 cup butter
1 1/4 cup chicken stock
1 bag stuffing
garlic pepper to taste
salt to taste
bacon to taste



Instructions:

Preheat a cast iron skillet on the grill. Add ground sausage, onions, celery and jalepeno and cook until sausage is done, stirring occasionally. Stir in butter and chicken stock and let it keep heating up.

Meanwhile, cut the pork loin in half and butterfly each half by rolling the cut and spiraling with a sharp knife. The meat should end up in a somewhat square shape with relatively even thickness.

Add cooked sausage mixture to the apples. Fold in a bag of stuffing. Put half of the the stuffing mix on top of each pork loin square. Roll into logs and tie shut with string. Wrap each log with bacon.

Cook at 265 degrees until internal temperature is 165 degrees.

Find the full playlist of Backyard Grillin' episodes on the Nex-Tech YouTube Channel.



LOCAL ONE