



MERRITT ESTATE WINERY

Genoa Style Stuffed Pork Loin

Served With Merritt Estate Sauvignon Blanc

This pork loin roast is stuffed full of sausage, cheese, pine nuts and other delicious ingredients. This is a great dish for special occasions.

INGREDIENTS

4 to 5 pounds pork loin roast
1/2 pound ground pork
1/2 pound Italian sausage (unpacked)
1 1/4 cups fresh parsley, finely chopped
1/2 cup fresh basil leaves, chopped
1/2 cup pine nuts
1/2 cup grated Parmesan cheese
1 cup dry bread crumbs
1/4 cup milk
6 cloves garlic, minced
1 egg
1 teaspoon black pepper

DIRECTIONS: *For The Chef!*

One full glass of Merritt Estate Sauvignon Blanc. Chilled nicely with the rest of the bottle close at hand!

DIRECTIONS: *For The Dish!*

In a blender or food processor, combine 1 cup of the parsley with the basil, pine nuts, Parmesan cheese and garlic. Blend well and set aside. In a separate bowl combine the ground pork, Italian sausage, bread crumbs, milk, egg, pepper and remaining 1/4 cup of parsley. Preheat grill and prepare for indirect grilling. Butterfly or roll cut the pork loin roast. Spread a thin layer of the herb, cheese mixture over one side of the pork loin. Form the meat mixture into a log down the center of the pork loin. Fold up the side so they over lap in the middle. Tie securely with kitchen twine and place on the indirectly heated portion of the grill. Cook, turning occasionally for 1 to 1 1/2 hours or until the meat reaches an internal temperature of 155 degrees. Slice and serve.