



Bacon/Blue Cheese—Stuffed Pork Loin PRAIRIEFRESH PREMIUM PORK ▲

3- to 4-pound PrairieFresh
boneless pork loin

Kitchen twine

1/2 teaspoon garlic salt

1/2 teaspoon freshly ground
black pepper

STUFFING

10 ounces frozen spinach, thawed
and drained

4 ounces cream cheese, softened

1/2 cup crumbled blue cheese

1 1/2 tablespoons Dijon mustard

2 teaspoons dried oregano

1 1/2 teaspoons dried basil

1 teaspoon ground black pepper

1/2 cup chopped green onions

2 slices Daily's Premium Bacon,
cooked and crumbled

1/4 cup chopped walnuts

1. Preheat oven to 350°F.
2. To prepare the stuffing, place all ingredients in a bowl and stir until well mixed.
3. Butterfly (cut lengthwise almost all the way through) the pork loin. Butterfly again on the left side and on the right side.
4. Spread the stuffing evenly over the loin. Roll the loin up like a jelly roll and tie securely at 2- to 3-inch intervals with kitchen twine.
5. Place the loin in a shallow roasting pan. Sprinkle with garlic salt and black pepper.
6. Roast for 45-60 minutes, or until internal temperature is 150-155°F. Let stand for 10 minutes.
7. Slice the pork, removing twine as necessary. Makes 8-10 servings.



Tropical Pork Chops CHESTNUT HILL FARMS/ LEGEND PRODUCE ▲

6 3/4-inch-thick boneless pork chops

3 tablespoons olive oil

1 ripe mango, peeled and diced

1/2 ripe pineapple, peeled and diced

1 cup small cantaloupe balls

1/2 cup orange juice

1 tablespoon hoisin sauce

1/2 teaspoon minced garlic

1/4 teaspoon salt

1/4 teaspoon pepper

1. Heat a large skillet over medium-high heat.
2. Brush pork chops lightly with oil and brown on each side. Remove from the pan.
3. Add all remaining ingredients to the skillet, stir to blend and bring to a boil.
4. Return the chops to the skillet, cover tightly and cook over low heat for 5-6 minutes, or until the chops are just done. Makes 6 servings.

Recipe courtesy of Chef Allen Susser.

