



# Portabella & Roasted Red Pepper Stuffed Pork Loin



**Ingredients:**

Pork:

		<b>Ben E. Keith Item Number</b>	<b>Approx. Food Cost</b>
1 ¾ Cups	Chopped Portabella Mushroom	140270	\$0.36
¼ Cup	Finely chopped Markon onion	155008	\$0.08
1	Red Bell pepper; seeded & roasted	165114	\$0.48
2 Cups	Markon broccoli florets	080091	\$0.50
2 Tbsp.	butter or margarine	779200	\$0.14
2 Tbsp.	fine dry bread crumbs	771122	\$0.15
1	3 to 4 lbs. pork loin	532301	\$1.47 2-4oz portions

Sauce:

1 ¼ Cup	Chicken Broth	811019	\$0.04
½ Cup	Dry White Wine or Apple Cider		\$0.18
2 Tbsp.	Shallots	095169	\$0.20
1 Tsp.	Fresh Thyme	104273	\$0.31

<b>Total Cost of Pork:</b>	<b>\$3.18</b>
<b>Sauce (each 3oz. serving):</b>	<b>\$0.12</b>
<b>Selling Price:</b>	<b>\$7.99</b>
<b>Food Cost:</b>	<b>41%</b>

**Directions:**

1. For stuffing; in a large skillet cook mushrooms, red bell pepper (roasted & seeded), broccoli florets & onion in hot butter for about 3 minutes or until tender. Stir in bread crumbs, ¼ tsp. salt and 1 tsp. of California Garlic Pepper. Set aside.
2. Trim fat from meat. On meaty side, butterfly the loin. Flatten the butterflied loin out. Spoon stuffing onto the loin and spread. Roll loin and place in a shallow roasting pan in water (about 1 inch). Sprinkle with salt & pepper.
3. Roast in a 325 degree F oven for 1 ¼ to 1 ¾ hours or until the thermometer registers 155 degrees F. After 1 hour cover loosely with foil to prevent overbrowning. Remove roast from oven. Cover with foil; let stand for 15 minutes. (The meat's temperature will rise 5 degrees F while it stands.) Serve with White Wine & Shallot Sauce.

**White Wine & Shallot Sauce:**

In a medium saucepan stir together chicken broth, dry white wine (apple juice or apple cider) and shallots. Bring just to boiling; reduce heat. Simmer uncovered about 20 minutes or until reduced to 1 cup. Stir together 2 Tbsp. softened butter and 1 Tbsp. all-purpose flour. Stir in white wine mixture 1 tsp. at a time, stirring constantly. Continue cooking and stirring until thickened. Cook and stir for 1 minute more. Stir in 1 tsp. snipped fresh thyme or sage or ½ tsp. dried thyme or sage, crushed.

