

Pork Roast Stuffed w/ Rice

Ingredients:

- ◆ 3/4 cup slivered almonds
- ◆ 2 tablespoons butter or margarine
- ◆ 3/4 cup sliced green onions
- ◆ 3/4 cup chopped celery
- ◆ 4 cup cooked brown rice
- ◆ 3/4 cup orange juice
- ◆ Divided 2 tablespoons grated orange peel
- ◆ 1 tablespoon diced crystallized ginger
- ◆ Divided 1/2 tablespoon salt
- ◆ 1 teaspoons dried rosemary
- ◆ Crushed 1/4 teaspoons cracked black pepper
- ◆ 16 ounces canned cranberry sauce
- ◆ 1 orange, peeled and sectioned
- ◆ 1 boneless pork loin roast, 3 1/2 lbs. rolled and tied

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Directions:

- ◆ Cook almonds in butter in large skillet over medium-high heat until brown
- ◆ Add onions and celery, cook until vegetables are tender crisp
- ◆ Stir in rice, 1/2 cup orange juice, orange peel, 1 teaspoon ginger and salt; set aside
- ◆ Untie roast and spoon rice mixture lengthwise between loins
- ◆ Retie roast securely with string at 2-to 3-inch intervals; place, fat side down, on rack in shallow roasting pan
- ◆ Combine rosemary and pepper; sprinkle over roast
- ◆ Insert meat thermometer so that it does not touch stuffing or fat
- ◆ Bake at 325 degrees for 1-1/2 hours
- ◆ Combine cranberry sauce, remaining orange juice, remaining ginger, and orange juice in small saucepan; stir well
- ◆ Simmer over medium heat 25 minutes, stirring occasionally
- ◆ Brush about 1/2 cup cranberry mixture over pork
- ◆ Bake an additional 15 minutes or until meat thermometer registers 170 degrees
- ◆ Let roast stand 10 minutes
- ◆ Remove string and slice roast
- ◆ Serve with remaining cranberry sauce

Yield =
6 Servings