

Special Dinner Recipe 1

Contributed by Administrator
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Autumn Stuffed Pork Roast

2 tablespoons olive oil
1 tablespoon butter
1 large chopped onion
6 minced scallions
4 minced cloves garlic
10 ounces bulk pork sausage
2 cups fresh bread crumbs
1 minced medium fennel bulb
minced leaves from the fennel bulb
1/2 cup minced parsley
3 tablespoons minced fresh rosemary (or 3 teaspoons crumbled dried), divided
3 tablespoons minced fresh thyme (or 3 teaspoons crumbled dried), divided
salt
freshly ground pepper
1 peeled and diced ripe pear
3 tablespoons lemon or orange juice
1 4 pound rolled shoulder pork roast
2 cups dry white wine
1 teaspoon crushed fennel seed

Preheat the oven to 425 degrees. Heat a large skillet over medium high heat and add the olive oil and butter. When the oil/butter mixture is hot, add the onion and cook for three minutes. Add the scallions and cook for two minutes. Add the garlic and cook for a minute or two more. Add the sausage and crumble thoroughly. Add the bread crumbs, fennel, fennel leaves, parsley, 2 tablespoons (or teaspoons) each of the rosemary and thyme, salt, and pepper. Mix well and cook until the sausage is lightly browned and the fennel is tender, about 12-15 minutes. Add the pear and lemon juice and cook for a minute or two more to heat through. Unroll the pork roast and spread the stuffing mixture evenly on the inside of the roast.

Roll it back up and tie with string. Place the roast in a roasting pan. Pour the wine over the roast and then rub in salt, pepper, the remaining rosemary and thyme, and the fennel seed all over the outside of the roast. Place in the oven and roast for 30 minutes, then reduce the heat to 350 degrees.

Continue roasting until the internal temperature reaches between 160 and 170 degrees, about 1 1/2 hours to 2 hours for a more well done roast. Remove the roast from the oven, place on a platter or cutting board and untie. Let the roast rest for ten minutes before carving. If desired make the pan juices into a gravy. Slice the roast and serve with the pan juices or gravy.