



Loin is one of the leanest cuts of Pork and has a bit of a tendency to dry out when roasted. But not if you stuff it! Also we're more than happy to throw a few bits and bobs from the fridge at it if it's wearing a yellow sticker?.

Ingredients:-

Two tbsp Creme Fraiche
An Onion, finely chopped
Blue Stilton, crumbled
Garlic, minced
Mushrooms, finely sliced
Margarine
Fresh Parsley, chopped
DIY Garlic Butter (Margarine here)
Salt & Pepper

Method:-

- (1) Sautee the Onion and Garlic in the Margarine until softened.
- (2) Add the Mushrooms.
- (3) Add the Parsley.
- (4) Stir in the Creme Fraiche
- (5) Season with Salt & Pepper.
- (6) Simmer to reduce for 10 minutes.
- (7) Put pockets in the Pork Loin.
- (8) Spread the sauce in the pockets and add crumbled Blue Cheese.
- (9) Rub Garlic Butter over the rind.

(10) Roast in a pre-heated oven at 180c for 40 minutes or until it's cooked and the sauce is oozing out.

We served ours with roast Potatoes, Parsnips, Peas & Carrots, Yorkshire Puddings and lots of gravy.