

FANCY PORK ROAST

SERVES 8

Adapted from *The New Basics*

In a large skillet, sauté onions in olive oil over medium heat until tender, approx 10 min. Add sausage and cook until brown. Transfer sausage mixture to paper towel to drain.

In a large bowl, mix sausage and onions with apricots, parsley, currants, garlic, orange zest, fennel seeds, 1 tsp thyme, salt, and ½ tsp pepper.

In a separate bowl, mix marmalade, Madeira, and lemon juice.

Place roast on rack in roasting pan. Beginning at one end of pork loin, make 1-in slit with a long knife through center of loin to other end. Fill the pocket with sausage mixture, stuffing it in with the handle of a wooden spoon. Pour half the marmalade mixture over pork; sprinkle with remaining thyme and pepper.

Roast pork loin at 350° for 45 min, basting occasionally. Pour remaining marmalade mixture over roast and continue cooking for approx 30–45 min, until meat thermometer registers 140°–145°. If pan juices begin to dry, add ½ cup water.

Let rest for 10 min. To serve, discard string from roast. Separate loin from bones and cut meat crosswise into ½-inch-thick slices.

If desired, serve bones cut into ribs.

DEEDEE'S NOTES:

- Stuffing and marmalade mixture may be prepared earlier in the day or 1–2 days in advance. Cover and chill. Prepare the pork loin right before roasting.
- Your meat department can bone and reassemble the pork loin and can cut the slit.

INGREDIENTS

1 4-lb center-cut pork loin, boned, meat reassembled with bones and tied
2 tbsp olive oil
2 cups chopped onions
12 oz sweet Italian sausage, ground
8 oz dried apricots, chopped
1 cup chopped Italian parsley
½ cup currants
3 cloves garlic, minced
Zest of 2 oranges
2 tsp fennel seeds
2 tsp dried thyme, divided
½ tsp salt
1 tsp pepper, divided
2 cups bitter orange marmalade
1 cup Madeira
½ cup lemon juice, ~4 lemons

This roast combines the most wonderful flavors. It's festive enough for the Easter holiday or perfect for a special fall dinner.