

Stuffed Pork Roast

Winner of 2010 Camp Ransburg Adult Leader
Cook-off - Week 2

Ingredients:

- (1) Large 4-5 lb. Boneless Pork Roast (or hole Loin)
- 1 lb. of Thick Sliced Bacon
- 16 oz. of sliced Gouda Cheese (smoked is best)
- (1) small bag of baby leaf Spinach
- (2 to 3) Large sliced Portabella Mushrooms
- (6) ft. of butchers string
- Fresh Ground Pepper, Minced Garlic
- Lawry's seasoning salt and Italian Seasonings
- 3 Tbsp. of Olive Oil



Instructions:

1. Start about (24 or 30) charcoals briquettes in a charcoal starter.
2. Precook sliced bacon in an open Dutch oven over hot briquettes. Bacon should be left about $\frac{3}{4}$ done/still flexible. Set bacon aside on paper towels to drain remaining grease. Bacon grease in Dutch oven can be left in the oven for next stage of cooking.
3. Butterfly pork roast (or loin) lengthwise. If the roast is exceptionally thick than S-cut roast lengthwise so it is no more than 1 "thick.
4. Open roast up on a large cutting board and layer in stuffing ingredients like a large hoagie/loaf sandwich:
 - a. Layer 1 – Leaf spinach
 - b. Layer 2 - Cheese slices
 - c. Layer 3 – Bacon slices
 - d. Layer 4 – Mushroom slices
 - e. Layers 5, 6, etc. (as needed if roast is S cut) – additional cheese, bacon, spinach, mushrooms
5. Season each layer loaf with garlic, pepper, and other desired seasonings.
6. Fold last layer of roast over top completing your hoagie style assembled roast.
7. Tie roast every 1 $\frac{1}{2}$ " of length with 1' of butcher string. Cut excess string tails after roast is tied.
8. Oil down the outside of the assembled roast loaf with olive oil and sprinkle on additional desired seasonings.
9. Reheat open Dutch oven over charcoal briquettes to about 450 degrees.
10. Carefully place roast loaf in hot open Dutch oven and sear all sides for about 5 minutes each. You may need to use 2 spatulas to roll roast to each side.
11. Cover Dutch oven with lid and continue to bake the roast for about 60 minutes at about 375 degrees until interior temperature is 160 degrees. Note roast should not be overcooked so roast is dry.
12. Check roast progress often as cooking time can vary. Charcoals heat output can vary depending outside air temperatures, type and size of Dutch oven, and the start time of the charcoal.
13. Remove roast from oven and slice in small $\frac{1}{2}$ " rolls on a large clean cutting board and serve. The cooking juices from Dutch oven can be drizzled over servings for additional moistness.

The Award Winning Chefs from the 2010 Ransburg Adult Cooking Competition that contributed to this recipe included: Matt LaBell, Matt Landolf, Phil Lawless, and Jorge Navarro.



Cooks at Work



Kitchen Team



Cutting is all in the Wrist



Moment of Truth