

Mushroom and Spinach Stuffed Pork Loin

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1 ¼ - 1 ½ lb boneless pork loin
4 oz. mushrooms, chopped
1 small shallot, chopped (about 2 T)
1 garlic clove, crushed
1 t dried thyme
4 oz frozen spinach, thawed and drained

1/8 t ground nutmeg
5 T olive oil, divided
2 T Dijon mustard
Salt & pepper to taste
4 pcs butcher's twine, approx. 18" each

To butterfly pork loin

Lay pork loin flat with cut end facing you. Using a sharp knife, slice pork loin horizontally from the left or right side. Cut approximately ¾ of the way through, being careful not to cut the loin into two pieces. Open pork loin and place cut side up. Then butterfly each 'wing' of the pork loin, beginning in the middle and cutting ¾ of the way through each side. Open each side so you have a total of four 'wings' spread across as a single piece of meat. Set aside while you prepare the stuffing.

To make stuffing

Preheat large, oven-safe sauté pan over medium high heat. Place mushrooms, shallot, garlic, thyme, 2 T olive oil, salt & pepper (to taste) into the bowl of a food processor. Pulse until finely chopped, but not pureed. Transfer to preheated pan and sauté with an additional tablespoon of olive oil until most of the moisture has evaporated, about 5-7 minutes.

Once most of the moisture has evaporated, add spinach and nutmeg to sauté pan and heat through (2-3 minutes). Set stuffing aside to cool.

To assemble pork loin

Preheat oven to 400°. Preheat same sauté pan over high heat. Salt & pepper inside of pork loin. Spread Dijon mustard evenly over cut side of pork loin. Add stuffing mixture and spread evenly over inside of pork loin.

Beginning with outside end, roll pork loin up. Secure with butcher's twine. Sprinkle exterior of roll with salt & pepper. Add olive oil to preheated sauté pan and sear all sides of pork loin in pan, 2-3 minutes per side.

Once all sides of pork loin are seared, transfer sauté pan with pork to preheated oven. Roast until internal temperature reaches 145° (20-30 minutes). Remove pan from oven, and remove pork loin from pan. Tent pork loin with foil and let rest for 10-15 minutes.

While pork is resting, use sauté pan and pork drippings to create pan sauce

Pan Sauce

Drippings from pork loin
3 T flour
1 shallot, minced
1 C white wine

2 C chicken stock
Salt & pepper to taste
1 T butter, chilled

Place sauté pan with drippings over medium heat. When drippings are heated, add shallots and sauté for 2-3 minutes, until translucent. Whisk in flour and let cook through for 1-2 minutes. Whisk in white wine, deglazing the bottom of the pan as you whisk. Add chicken stock and bring to a simmer. Salt & pepper to taste. Let simmer for 3-5 minutes, whisking continually. Just before serving, whisk in chilled butter to gloss the sauce.

To serve

Slice pork loin into 4 equal pieces, revealing pinwheel pattern. Serve over mashed potatoes, herbed rice or couscous. Top with 2-3 T of pan sauce.

Serves 4.

