



Holiday Showstopper WHOLE STUFFED PORK LOIN

Servings: 30 **Prep Time:** 2 hours **Cook Time:** 1-2 hours

1	Prairie Fresh® whole boneless pork loin*
4 cups	prepared mashed potatoes, cold
5 cups	French bread stuffing (see recipe below)
1 recipe	The Shed BBQ Holiday Glaze (see recipe below)
1 recipe	The Shed BBQ Savory Rub (see recipe below)
4 cups	prepared brown gravy
1 stick	butter
	butcher's twine
	meat trussing needle

The Shed BBQ Savory Rub

1 tablespoon	celery seed	1/2 tablespoon	ground red pepper
1 tablespoon	cinnamon	1 tablespoon	marjoram
1 tablespoon	coriander	1 tablespoon	onion powder
1/2 tablespoon	cracked black pepper	1 tablespoon	oregano
1 tablespoon	cumin	1 tablespoon	parsley
1 tablespoon	dill weed	1 tablespoon	sage
1 tablespoon	dried lemon peel <small>(can substitute 1/2 tablespoon lemon zest or 1/2 teaspoon lemon oil)</small>	1 tablespoon	salt
1 tablespoon	dried rosemary		
1 tablespoon	garlic salt		
1 tablespoon	ginger		

French Bread Stuffing

1 loaf	French bread, day old, cut into small cubes
1	sweet onion, diced
1	bell pepper, diced
2	celery heart stalks, diced
1/4 cup	parsley, fresh, chopped
1/2 pound	bacon, diced
3	eggs, lightly whisked
2 cups	chicken or vegetable broth
8 ounces	Parmesan cheese, finely grated
3 ounces	Gruyere cheese, finely grated
4 tablespoons	The Shed BBQ Savory Rub

The Shed BBQ Holiday Glaze

1 cup	The Shed "Southern Sweet" BBQ Sauce
2 cups	honey
1 cup	light corn syrup
1 tablespoon	allspice
1/2 cup	maraschino cherry juice
1 tablespoon	whole cloves (optional, put in a sachet)





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Method

Savory Rub - Mix all rub ingredients together.

Holiday Glaze - Prepare glaze by whisking all glaze ingredients together. In a saucepan over medium-low heat, simmer for 10-12 minutes, stirring continuously to prevent burning. Turn heat to low and continue to cook for an additional 20-30 minutes, stirring frequently. Additional allspice may be added to taste. Remove whole cloves before glazing pork.

French Bread Stuffing - In a skillet over medium-high heat, cook diced bacon until soft and set aside to cool. Reserve 2 tablespoons bacon grease in pan.

In the skillet, sauté diced onion, bell pepper, celery and fresh parsley in reserved bacon grease until onions are translucent and vegetables start to soften. Set aside to cool.

In a large bowl, combine French bread, sautéed vegetables, cooked bacon, 3 ounces Gruyere cheese, 3 ounces Parmesan cheese and 4 tablespoons of The Shed BBQ Savory Rub. Mix until ingredients are well-blended.

Add eggs and broth to bread mixture. Mix until bread is moist and well-blended.

Pork Loin - Preheat smoker to 325 degrees F.**

With a sharp knife, starting about three inches from the end, cut the boneless pork loin lengthwise down the center about three-quarters deep to about three inches on the other opposite end.

Holding knife at a 45-degree angle, begin trimming additional pork from both the left and right sides of the center cut, creating a boat-like opening for ingredients. Watch the video on the Prairie Fresh YouTube channel.

Stuff loin starting with a layer of cold prepared mashed potatoes on the bottom and topped with French bread stuffing.

With the meat trussing needle, sew the top side of the loin together, leaving approximately 2 inches between each stitch so the stuffing can expand during the cooking process.

Season outside of loin with The Shed BBQ Savory Rub.

Add pats of butter across top of the exposed stuffing.

Place loin in the preheated smoker. Cook loin at 325 degrees F, glazing periodically with The Shed BBQ Holiday Glaze. Approximately 1-2 hours.

Once stuffing rises and begins to brown, add reserved Parmesan cheese to the top and continue to cook. Once internal temperature of loin reaches 145 to 150 degrees F, remove from heat and cover loosely with foil.

Let stuffed loin rest 15-20 minutes before slicing. Slice and enjoy with warm brown gravy.

**This recipe can be made with a Prairie Fresh® Natural boneless half loin. Reduce all ingredients by half.*

***This recipe can also be roasted in a 325-degree-F oven.*

