



Winn-Dixie Supermarkets
Maple Glazed Stuffed Roast Pork

Ingredient List

- 2 teaspoons butter or margarine
- 1/2 cup finely chopped apple
- 1 cup STOVE TOP Stuffing Mix for Chicken in the Canister
- 2 lbs pork loin, butterflied
- 1 large onion, coarsely chopped
- 2 tablespoons maple syrup
- 2 tablespoons Dijon mustard
- 1 teaspoons chopped fresh rosemary

Directions

Melt butter in large nonstick skillet over medium heat. Add apple; cook and stir 3 minutes or until soft. Remove from heat.

Meanwhile prepare stuffing mix as directed on package. Stir into cooked apple.

Press stuffing mixture onto outside of pork loin to within 1/2 inch of edge. Roll up, jellyroll fashion. Tie closed with 6 or 7 pieces of cotton butchers' twine. Place onion on bottom of a small roasting pan sprayed with no stick cooking spray. Place pork on top of onion.

Combine maple syrup and mustard. Stir in rosemary. Spoon mixture evenly over the pork.

Bake at 350° F for 1 1/2 hours or until a meat thermometer registers 160° F. Remove from oven and let stand 15 minutes before slicing.

Servings: 8

Time: 1 hour, 55 minutes