

## Apricot Stuffed Pork Loin

October is PORK month and this is a great recipe to serve your family. And best of all, it is easy. I particularly like the spices and the little bit of sweetness the apricots give. I have made a few changes to it which I have noted at the end of the recipe.



3# boneless pork loin

Apricot Stuffing:

2 Tbsp butter

1 1/2 cups fresh bread crumbs (I use pumpernickel)

1/3 cup coarsely chopped apricots

2 tsp chopped thyme

Salt and pepper

1 small onion, finely chopped

1 Tbsp chopped parsley

1 Tbsp lemon juice

1 egg beaten



Saute onions



Chop Apricots

Apricot stuffing: Melt butter in saucepan, add onion and cook for a few minutes, stirring occasionally. Remove pan from heat and add bread crumbs, apricots, parsley, lemon juice, thyme, egg, salt and pepper to taste. Let stuffing cool completely.



With knife, cut loin open horizontally. Spread stuffing of the meat. Roll the meat around the stuffing and tie at intervals with fine string.



Finished Apricot Stuff Pork Loin!



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Heat oven to 350 degrees. Put pork in roasting pan. Brush with olive oil and season generously with your choice of seasoning. Cook for 1 1/2 hours or until internal temperature is 145 degrees. Let stand for 3 minutes. Slice and serve!

NOTE: Instead of the pumpernickel bread I used a marble rye. I also added some milk to the stuffing mix. I like my stuffing a little more moist.

Also because I used the center cut pork loins they were a little thicker so I wasn't able to get the roll like the professional food picture shows.

Courtesy of [mnpork.com](http://mnpork.com)