

Roast Pork Loin stuffed with Chard, Fennel, Orange Zest, Olives and Sage

Preheat oven to 375 degrees

Heat grill to 400 degrees

4-6 chard leaves, long stems removed

kosher salt

1/4 cup olive oil

1 pound green garlic, trimmed and sliced lengthwise

1 medium fennel bulb, thinly sliced and chopped

1 cup picholine olives, pitted and finely chopped

1 cup dry white wine

Zest of one medium orange

1/2 cup sage leaves, minced

1 tablespoon fennel seed

fresh ground white pepper

kosher salt

3 pound boned pork loin, not tied

olive oil for brushing

Prepare the Stuffing:

Blanch the chard leaves in salted water for 1 minute, then immediately place in ice bath. Drain and dry the leaves on paper towels. Remove stems. Heat oil over medium heat in medium size sauté pan and add the green garlic. Cook until soft, then add the fennel and continue to cook until fennel is soft, about 7 minutes. Add the chopped olives and white wine. Cook until most of the liquid is cooked out. Add the orange zest, sage, fennel seed, white pepper and salt to taste. Set aside.

To stuff the pork, unroll the pork and trim off majority of the fat. Slice pork lengthwise, cutting to about 1/2 inch from all the way through. Open and lay the pork flat. Place plastic wrap over the pork and flatten to any even thickness using a rolling pin or small skillet. Lightly salt and pepper.

Lay the blanched chard leaves over the pork to create a lining. Spread the fennel stuffing mixture over the chard, to 1/2 inch of the sides. Roll up pork jelly roll style, starting with the long side and secure every two inches with kitchen string or water-soaked short bamboo skewers. Lightly brush with olive oil and season well with salt and pepper.

Place pork on heated grill and rotate until all sides are golden and lightly crispy, about 10 minutes. Move roast to side of grill, off direct heat. Put lid on grill and continue to cook for another 20 minutes, turning meat every 5 minutes or so.

Cook until the roast is evenly golden and the internal temperature of the loin (not the stuffing) is 140 degrees.

Transfer meat to a cutting board, tent with foil and let rest for 15 minutes. Remove string or skewers.

Slice the meat 1/2 inch thick and serve with the Walnut Sauce.

Serves 6

Mary Karlin 2005