

Apricot Cranberry Stuffed Pork Loin

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What to cook in my new pre-seasoned [Camp Chef 12" Dutch oven](#). Looking through the new 2009 World Championship Cook-off [Dutch oven](#) recipes Cookbook, I was captivated by the recipe from Bev Shepard and Pamela Lane. These two ladies were Semi-Finalist in the main dish competition at the [I.D.O.S World championships](#) held this past March in Salt Lake City, Utah and as you might expect the crowds were huge and the competition fierce. Heck if it got them to the semi-finals I could surely get it to my table, right?

[Apricot](#) Cranberry Stuffed Pork Loin is a first for me only in the sense of complexity and that thought was my only mistake. It seemed complex but went together extremely easy and the results were fantastic! This is the perfect dish for company or a competition, big on the visual wow factor and taste bud impressive. Perfect to break in my new 12" Camp Chef Dutch oven and perfect to impress the guests coming over for dinner.

Ingredients:

4lb pork loin
1 ½ cups dried apricots, cut in small pieces
½ cup dried cranberries, chopped
3 tbs honey
1 ½ tsp ground ginger
2/3 cup fine bread crumbs
2 tbs dry parsley

1 tbs flour
1 tbs finely grated parmesan cheese
½ tsp sugar
½ tsp salt and pepper
½ tsp dry oregano crushed
¼ tsp [garlic salt](#)
¼ tsp onion salt
2 tbs shortening
2 cups apple juice
2lbs roasting potatoes
1lb carrots

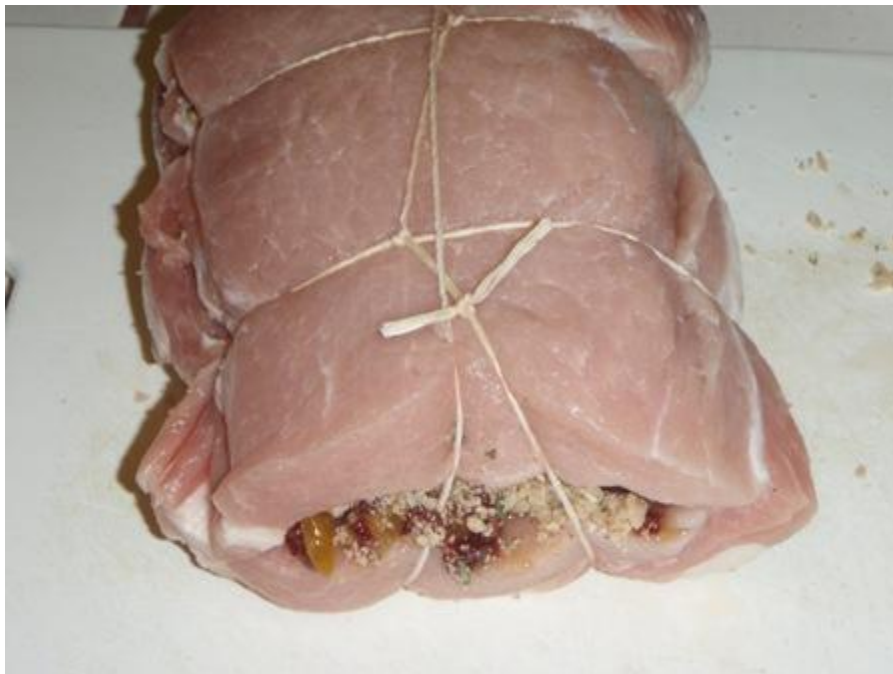
Preparation:

In a small bowl combine apricots, cranberries, honey and ginger. In another bowl combine bread crumbs, parsley, flour, parmesan cheese, sugar, salt, pepper, oregano, garlic, and onion then cut in shortening and set aside.





Take roast and slice along the long side and slice to unroll roast. When rolled out, spread with apricot mixture, and then sprinkle with $\frac{1}{2}$ cup of bread crumb mixture. Roll roast up gently and tie with string on each end and in the center. Pat roast with remaining bread crumbs on all sides.





Place the roast on a trivet or small racks in the D.O. Bake for 1 ½ hours at 400°. Then add 1 to 2 cups of apple juice, roasting potatoes and carrots. Cook till done and temperature of meat is 145°.





The only modification made in this recipe for me was the substitution of organic mini potatoes and I added onions to the [dish](#). I really liked the presentation of all those colors. Also spoon the juices over the roast when it is cut and ready to serve. One final tip, make sure you insert the thermometer into the Pork Loin not the apricot mixture to get a proper reading of the temperature.

Thank you Bev Shepard and Pamela Lane! Fantastic recipe!

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