

THE RIDER ELITE TEAM

COOKING LIVE RECIPE



PROSCIUTTO WRAPPED PORK LOIN WITH APPLE RICE STUFFING

INGREDIENTS

- 1 each Whole Boneless Pork Loin Roast (2.5 to 3 lbs)
- 2 cups Wild Rice, Prepared according to package direction
- 3 each Granny Smith Apples, medium diced, divided
- 1 each Bulb Fennel, medium diced, divided
- 1 tbs Minced garlic, divided
- 1 each Shallot, minced
- 12 each Sage Leaves, divided
- 4 each Sprigs Rosemary
- 1 tbs Balsamic Vinegar
- 8-10 slices Prosciutto

1. Preheat the oven to 400 °F.
2. Butterfly the pork loin. To do so, hold the knife blade flat, so it's parallel to your cutting board, and make a lengthwise cut into the side of the meat, at the center. Stop short of the opposite end and open the pork loin like a book. If necessary, pound the meat to an even thickness.
3. Score the meat by making shallow slices in the top of the pork in a criss-cross pattern. Set aside.
4. Combine the cooked wild Rice; 1 peeled, cored, and chopped apple; 1/3 cup of chopped fennel; 3 minced cloves of garlic; 4 leaves of chopped sage; 1 sprig of chopped rosemary; the balsamic vinegar; and salt and pepper in a medium-sized bowl. Mix to combine. Set aside.
5. On a piece of parchment paper, layer the 8-10 slices of prosciutto so that they slightly overlap and form an area big enough to cover the pork loin. Top with the remaining sage. Place the pork loin, scored-side up, on top of the prosciutto. Season the pork with salt and pepper.



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Continue....

- 1 each Large White Onion, medium diced, divided
- 2 each Celery Stalk, medium diced, divided
- 2 tbs Olive Oil
- 1 cup Sherry Wine, divided
- 3 feet Butcher Twine
- ½ cup Dried Cranberries
- ½ cup Chicken stock/ broth
- 1 tbs Granulated sugar
- Salt & pepper to taste

CONTINUE...

6. Top the pork loin with the rice stuffing and gently press down to pack the rice onto the pork.
7. Fold the prosciutto at the bottom of the pork loin upward so that it's folded over the pork. Roll the pork upward to fully encase the rice.
8. Tie the pork loin securely with butcher's twine. Tuck the remaining rosemary sprig into the twine, on top of the pork loin. If you have trouble with the butcher's twine, you can use toothpicks to secure the seam of the stuffed pork loin instead.
9. Medium dice the remaining apples, fennel bulb, onion, celery and half of sherry wine to baking dish. Add in the remaining whole garlic cloves (paper removed) and toss with the oil. Place the pork loin on top of the apple and vegetable mixture.
10. Roast the pork loin until cooked through to 140°F, approximately 40 minutes. If the prosciutto isn't crisp enough, simply transfer the pork loin to a baking sheet and broil for a few minutes, until darkened on top. Cut off the butcher's twine (or remove the toothpicks) and serve the pork loin warm with the apples and vegetables. Use drippings to make gravy, if desired.



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INGREDIENTS

- 4 cups apple cider
- 2 cinnamon sticks
- 6 whole cloves
- 1 whole star anise
- 1/2 inch piece of fresh ginger, cut into slices
- 2 small oranges
- 1 cup (8 ounces) bourbon
- 0 to 3 tablespoons maple syrup (see notes)
- For garnishing: brown sugar, orange slices, apple slices, cinnamon sticks

BOURBON SPIKED APPLE CIDER

1. In a medium saucepan, combine the apple cider, cinnamon, cloves, star anise, and ginger over medium heat. Wash the oranges well, then slice in half and squeeze the juice into the saucepan. Drop in one of the squeezed orange halves, and discard the other three.
2. Bring to a boil, reduce heat, and simmer for about 10 minutes. Remove from heat, and pour through a mesh sieve to filter out the spices and orange half.
3. Combine the apple cider mixture with the bourbon and maple syrup. Serve hot, or chill to serve over ice.

NOTES:

- Depending on the sweetness of your apple cider, you might want to omit the syrup completely. A more tart apple cider might need as much as (3 tablespoons) of syrup to be tasty. Mix in the maple syrup at the end to adjust to your taste.
- Because this is a mixed drink, no need to use top-shelf bourbon here unless you really want to. Any middle-shelf bourbon will do the trick.
- To keep this warm for a crowd, keep it in a slow cooker on low.
- To rim glasses: place about 1/4 cup of brown sugar in a saucer, run an orange slice around the rim of an empty glass, and place the rim in the sugar and twist to adhere the sugar. Fill.
- To garnish: place an orange slice and an apple slice on each glass, then place a cinnamon stick in the glass (if long enough) or balance on the top.

