



# Chef's **NOTES**



The holidays at the Wise household generally means lots of excuses to cook fancy things, like this stuffed pork roast. I like getting creative with the stuffing - adding ingredients like apples, leeks, almonds, or even black truffles - it takes the whole dish up a notch and makes it just that more special when it hits the dinner table. This year I'm serving this loin alongside some charred vegetables - Brussels sprouts or fingerling potatoes, and a dried cranberry salad. I'll grab a bottle of wine from the shop, my wife Kristen will get some fresh flowers, we'll invite some neighbors over, family that's in town, and gather around the table and celebrate all that we have to be thankful for. We hope the beginning of your holidays are just as special. Happy cooking.

— Chef Brad Wise

## NOVEMBER OX BOX

*what's in the box?*



**Cranberry Walnut Sausages**

**Pork Loin**

*flip for sausage stuffed pork loin recipe*

**Fall Spiced Chicken**

**Butchers Ground Beef**

**Italian Sausages**

*use this for your stuffing*

**Hanger Steaks**



**FOLLOW US • LIKE US • TAG US**

**#theobox @thewiseoxsd**

# italian sausage stuffed pork roast

---

First things first you have to make your stuffing. We provide the sausage, so it's up to you to make the stuffing. Everyone has a favorite stuffing recipe buried in the family archives - use that one. Or if you want to use ours, go for it.

## FOR THE STUFFING:

### STEP 1

Sautee the sausage in 2 tablespoons of butter. Cook for about 8 minutes, breaking it apart into small, evenly sized pieces.

### STEP 2

Add 1 chopped onion, 1 stalk celery, and 3 cloves garlic, and cook for another 10 minutes, stirring every-so-often to ensure an even cook.

### STEP 3

Add some fresh herbs (parsley, tarragon, rosemary, thyme, etc.), a cup of chicken stock, a few handfuls of torn chunks of French bread, 2 eggs, and gently mix to combine. Set aside to cool.

---

## ASSEMBLING THE LOIN:

### STEP 1

Butterfly the pork loin (we've got a video on our members-only page to teach you how exactly to do it).

### STEP 2

Add an even layer of stuffing onto the pork loin. Roll and truss with butchers twine (there are photos and a video on the website on how to do this too).

### STEP 3

Roast the stuffed pork loin in a 375 degree oven for 60 - 75 minutes or until internal temperature reaches 155 degrees.

### STEP 4

Let rest for 10 minutes. Serve by cutting the loin into 1 ½ inch thick slices. Enjoy.

---

