



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

FRENCH ONION STUFFED PORK LOIN

ONIONS:

- 3 tablespoons butter
- 2 yellow onions, thinly sliced
- ½ cup beef broth

PORK LOIN:

- 1 center-cut pork loin, about 3 pounds
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon Italian seasoning
- 2 cups shredded gruyere cheese, divided

1. Preheat oven to 450 degrees F.
2. **ONIONS:** In a large oven-safe skillet over medium-high heat, melt butter.
3. Add onions and beef broth and cook until the onions are browned and tender (approximately 15-20. Minutes). Transfer cooked onions to a bowl and tent to keep warm.
4. **PORK LOIN:** Butterfly the pork. With the pork on a cutting board, hold a knife blade parallel to the board and carefully make a lengthwise cut about 1/3 of the way from the bottom, stopping about 1 inch from the opposite end, being careful not to cut through.
5. Open the pork loin like a book.
6. Make a second cut on the thick side of the pork loin, horizontal with the first cut. Do not cut all the way through, stop about 1 inch from the opposite edge. Fold that edge over making one long cut of pork loin.

7. Cover the entire cut of meat with plastic wrap and pound to an even 1/3-inch thickness.
8. In a small bowl, combine oil, salt, pepper, and Italian seasoning. Rub over both sides of pork loin.
9. Top the pork loin with half of the cooked onions and half the shredded cheese.
10. Tightly roll the pork loin to completely enclose all the fillings.
11. Using cooking twine, tightly secure the roll.
12. In the same skillet over medium heat, add the pork loin to the pan and sear on all sides (about 5 minutes on each side). Turning the pork loin a total of 4 times.
13. Transfer the skillet to the oven and cook for 25-30 minutes or until the pork loin reaches an internal temperature of 145 degrees F. Occasionally baste the pork loin with pan juices.
14. Increase oven temperature to a broil. Top pork loin with remaining cheese and onions and cook for 5 minutes or until cheese is melted and golden brown.
15. Add parsley for garnish.
16. Slice and serve warm.

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