



PAPER & FOOD SERVICE, INC.

Rack of Pork with Sausage-Sage Stuffing

Ingredients **Yield: 8 - 10 Servings**

- 1 ea. Bone-in pork loin roast (6 pound)
- 1 c. Olive oil, divided
- 4 ea. Fresh sage sprigs
- 1 # Sweet Italian Sausage
- 1 c. Green onion, sliced
- 2 ea. Celery ribs, medium dice
- 1 c. Black olives, sliced
- 2 oz. Garlic, clove, minced
- t.t. Salt
- t.t. Black pepper, café
- 1 bottle. White wine, dry (750-ml)

Preparation Instructions:

1. Preheat oven to 500 degrees.
2. Partially cut roast away from bones to create a flap. Rub pork inside and out with salt pepper, and garlic. Then rub outside with olive oil. Place sage, sausage and green onions inside flap and tie roast with butchers string.
3. Place roast, bone side down in a large roasting pan with celery and olives, then pour in wine and remaining oil. Roast 20 minutes, the reduce heat to 325 degrees and roast, basting meat every 30 minutes until Thermometer inserted into center of meat reads 155 degrees. (approximately 2 hours). Let rest for 15 minutes. Serve with pan juices.

		Maines Product Code #	Amount	
Ingredients				
Bone-in pork loin roast	Indian Ridge	078901	1 ea.	
Olive oil	Gem	370864	1 c.	
Fresh sage	Fresh	097292	4 ea.	
Sweet Italian sausage	Trifoglio	107490	1 #	
Green onion	Markon	097471	1 c.	
Celery	Markon	097135	2 ea.	
Black olives, sliced	Bountiful Harvest	273803	1 c.	
Garlic, whole	Markon	097210	2 oz.	
Salt	Katy's Kitchen	340620	t.t.	
Black pepper, café	Culinary Secrets	345631	t.t.	
White wine, dry	N/A	N/A	1 bottle	