



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

SPINACH-STUFFED PORK ROAST

INGREDIENTS

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| ‡ 1/2 cup chopped fresh mushrooms | ‡ 1/2 tsp. salt |
| ‡ 1/2 cup chopped onions | ‡ 1/2 tsp. pepper |
| ‡ 1 Tbsp. vegetable oil | ‡ 1/2 tsp. garlic powder |
| ‡ 1 (10 oz) package frozen chopped spinach, thawed and well drained | ‡ 1/2 tsp. rubbed sage |
| ‡ 1 cup soft bread crumbs | ‡ 4 lbs. boneless pork loin, tied |

DIRECTIONS

In a skillet, sauté mushrooms and onion in oil until tender. Stir in spinach, bread crumbs, salt, pepper, garlic powder and sage. Untie pork roast and separate the loins. Spread stuffing over one loin to within 1 inch of the edges. Top with the remaining loin; retie securely with heavy string. Place in an ungreased shallow baking pan. Bake, uncovered, at 325 degrees F for 2-1/2 hours or until a meat thermometer reads 160 degrees F. Let stand for 15 minutes before slicing.