



Menu du Jour

24 Dec 2004

Apple-Stuffed Cackalacky Roast Pork

Paired with 1998 Oregon "Windermere Vineyard" Pinot Noir

Baked Russet Potatoes

Sautéed Asparagus With Carrots

(Serves Four)

Apple-Stuffed Cackalacky Pork Roast

Boneless pork loin is naturally very lean and very easy to overcook. The apple stuffing nicely complements the relatively mild flavor of the pork. Also, a glaze of Cackalacky® Combo Condiment™ adds a little kick to the recipe. This recipe requires some advanced preparation.

- 1 (3-pound) boneless pork loin roast
- 1 cup apple cider
- 1 cup apple stuffing (see below)
- 2 tablespoons Cajun spice
- 3/4 cup Cackalacky Combo Condiment
- 4 apple wood chunks
- 1/2 cup BBQ'r's Delight apple pellets
- 5 to 8 pounds all-natural lump charcoal

Apple stuffing:

- 2 tablespoons unsalted butter
- 3/4 cup chopped celery (about two ribs)
- 1/2 cup chopped onion (one small onion)
- 1 tart apple (Granny Smith), cored and finely chopped
- 1/2 jalapeño chile, seeded and finely minced
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried crushed rosemary
- 1 teaspoon dried parsley
- 1 teaspoon coarse kosher salt
- 1 teaspoon cracked black pepper
- 3 cups prepared stuffing mix

In a medium skillet over medium-high heat, melt the butter. Add celery and onion; sauté for 5 minutes. Add the chopped apples and minced jalapeño; cook until apples are tender, about 5 minutes. Season with thyme, rosemary, parsley, salt, and parsley. Remove from heat.



Prepare stuffing according to package directions substituting apple cider for equal amount of water; stir in fruit mixture. Toss to combine. (This may be prepared one day ahead and held refrigerated.) Allow stuffing mixture to cool.

Makes about 4 cups of stuffing

(Chef's note: Extra stuffing may be put in a buttered casserole dish and baked, covered, at 350° F. for about 30 minutes.)

Prepare Grill Dome:

Fill the Grill Dome firebox with Cowboy hardwood lump charcoal. Using an electric igniter or three small pieces of SuperCedar fire starter, light the charcoal. Add 2 chunks of apple wood and 1/2 cup of BBQr's Delight apple pellets to the charcoal. Prepare the Grill Dome for indirect cooking and allow the temperature to stabilize at 230° F. to 240° F. (This will take about 30 to 45 minutes depending on the size of your Grill Dome and the amount of fuel. For my Grill Dome ET, the bottom vent should be open about 1/4 to 1/2 of an inch and the top vent about 10% to maintain the desired temperature.)

Prepare recipe:

Lightly trim any fat on the roast and score remaining fat, butterfly the pork loin and lightly rub it with Cajun spice. Place and 1 inch of stuffing inside the butterflied loin, fold top section over the stuffing and tie the 2 sections together with several pieces of butcher's twine.

Once the Grill Dome temperature is stabilized, place the roast on the cooking grate and smoke-cook for 1 hour. Spray the roast with apple cider and continue smoke-cooking another 1 1/2 to 2 hours or to an internal temperature of 155° F. (Add wood chunks as needed to maintain the smoke.) Brush the roast with Cackalacky Combo Condiment about 30 minutes before the roast is done.

Remove the roast from the cooker, tent with aluminum foil, and allow it to rest for 10 minutes before slicing.



Baked Russet Potatoes

Every cook has his or her idea for the best way to bake potatoes but most agree potatoes should not be wrapped in foil before cooking as that only steams the potato. At 425° F. the potato comes out light and fluffy with a slightly crisp skin.

- 4 (8-ounce) Burbank Russet potatoes
- 1 tablespoon olive oil
- 1 1/2 teaspoons Cackalacky® Beer-B-Q™ seasoning
- 1 teaspoon kosher salt, divided
- 1 teaspoon freshly cracked black pepper, divided
- 2 tablespoons unsalted butter, divided
- 1/4 cup sour cream, for garnish
- 1 tablespoon chopped fresh parsley, for garnish
- Paprika, for garnish

Preheat oven or smoker to 425° F.

Scrub potatoes with a vegetable brush, dry with paper towels, and rub with olive oil. Season potato skins with Cackalacky Beer-B-Q seasoning. Pierce the skin in several areas with a paring knife. Bake potatoes for 1 to 1 1/4 hours or until tender.

When potatoes are tender, allow them to cool for 5 minutes. Using a dinner fork, split each potato lengthwise. Season with salt, pepper, and butter. Garnish with sour cream, chopped parsley, and paprika.

Sautéed Asparagus and Carrots

Asparagus is a wonderful addition to any meal. Although fresh asparagus is usually available year-round, canned asparagus could be substituted if desired. Carrots add a nice contrast and crunch to this vegetable presentation

- 1 pound asparagus spears
- 4 carrots, peeled and sliced into 1/2-inch pieces
- 2 tablespoons unsalted butter oil
- Coarse kosher salt and freshly ground black pepper, to taste

Bring a small saucepan half-filled with salted water to a boil. Add the carrots and cook until barely tender, about 5 minutes. Shock carrots in an ice bath, drain and reserve.

Wash and trim asparagus, snapping off the tough ends. Heat a medium-size skillet over medium heat and melt the butter. Add the asparagus with tips facing in one direction. Add salt, pepper, and just enough water to cover bottom of pan. Cover and simmer until tender, about 8 to 10 minutes, adding additional water if needed. (The cooking time will vary according to size and ten-



derness of asparagus.) Remove lid, add reserved carrots, and simmer until water has evaporated and the carrots are warmed. Season the vegetables to taste with salt and pepper.

Plate Presentation

Slice the roast into 1/4-inch medallions. Spoon about 1/2 cup of baked stuffing atop the stuffing. Place 2 or 3 slices of the roast pork on a warmed service plate. Divide asparagus and carrots into 4 servings and arrange on the plate. Put potato on the plate. Garnish potato with sour cream, chopped parsley, and paprika. Sprinkle chopped parsley and paprika around the plate. Serve with heated Combo Condiment on the side.

