

Chit Chat 'N CHOW

STUFFED PORK TENDERLOIN

FROM THE KITCHEN OF KALEY THOMPSON

INGREDIENTS

- 2 Pound (approx.) Garlic & Herb Seasoned Pork Loin
- 1 Package Cream Cheese
- 5-6 Slices of Bacon
- 1 Tablespoon Worcestershire Sauce
- 1/2 Tablespoon Greek Pepper Juice
- 4 or 5 Greek Peppers
- 1 Teaspoon Better Than Bouillon Beef Base
- 1 Cup Water

DIRECTIONS

1. Soften cream cheese and mix in the Worcestershire Sauce and Greek Pepper Juice.
2. Butterfly your Pork Loin down the center, cut deep but not all the way through, and place in a baking dish.
3. Stuff the cream cheese mixture into the pork loin.
4. Push Greek Peppers into the cream cheese (spaced evenly down the center of the pork loin).
5. Top the loin with about 5 to 6 pieces of bacon.
6. Mix the beef base with approximately 1 cup HOT water. Slowly pour in the bottom of your dish—just enough to evenly wet the bottom.
7. Cover with aluminum foil and bake at 300 degrees for 1 hour. After 1 hour, reduce heat to 225 degrees and continue cooking for 30 minutes. Make sure the meat is cooked through.
8. After baking, remove the foil and broil for a few minutes until the bacon is thoroughly cooked and crispy.

NOTE

You can follow the cooking instructions on the meat. However, Kaley prefers the “slow and low” method, as she finds the pork is more flavorful when it bakes longer at lower temps.