



Krazy Good!

BOUDIN STUFFED PORK LOIN



- 4 boneless pork butterfly loins
- ½ to 1 lb. pork boudin for stuffing
- ¼ cup green onions, chopped
- Salt and pepper to taste
- ¼ cup of cooking oil

Preheat oven to 350 degrees. Pound pork loins between wax paper to about ¾" thick and season with salt and pepper. Lay the pork loins end to end overlapping each one about ½ onto the other. Remove boudin front casing and spread down the center of the loins. Layer green onions on top of the boudin. Bring one side of loins up and over boudin then bring up the other side of loin and pin with toothpicks to form a roll. Bring up sides and pin to seal boudin. Pour oil into dish and place the rolled up loin into the glass baking dish and bake for 60 to 75 minutes. Let the meat rest 10 minutes, slice in one-inch slices and serve. For simple au jus dipping sauce add water to drippings.

Servings: 6

Prep Time: 10 minutes