

STONEWALL RESORT

CLOSE TO NATURE. FAR FROM ORDINARY.

SLOW ROASTED PORK LOIN STUFFED WITH WILD BOAR SAUSAGE, DRIED CRANBERRIES AND WILD RICE

INGREDIENTS:

1 (6-pound) boneless pork loin roast
1 cup plus 1 teaspoon extra-virgin olive oil, divided
4 large sage sprigs
*1 pound wild boar sausages (about 6), casings discarded
6 scallions, chopped (1 cup)
2 celery ribs, chopped (1 cup)
2 Cups Wild Rice, cooked
1 Cup Dried Cranberries
1 (750-ml) bottle white wine

PREPERATION:

Preheat oven to 500°F with rack in middle.

Partially cut roast along bottom side about half way thru to create a "flap" (for stuffing, allowing meat to be joined together to create seam). Rub pork inside and out with 1 1/2 teaspoons salt and 1/2 teaspoon pepper, then rub outside with 1 teaspoon oil. Put sage, then sausages, wild rice, dried cranberries and scallions, inside flap and tie roast with string.

Put roast, bottom side down, in a large roasting pan with celery, then pour in wine and remaining cup oil. Roast 20 minutes, then reduce heat to 325°F and roast, basting meat every 30 minutes, until an instant-read thermometer inserted into center of meat registers 155°F, about 2 hours more. Let stand 15 minutes. Serve with pan juices.

Makes about 5 pounds, or about 20 sausages

4 pounds wild boar meat 1 pound pork shoulder (make sure it's fatty) 25 grams sugar 40 grams kosher salt 10 grams garlic powder 10 grams dried thyme 15 grams minced fresh rosemary 10 grams minced fresh sage 1/2 cup ice water 1/2 cup white wine hog casings

Chill the meat until it is almost frozen by putting it in the freezer for an hour or so.

Take out some hog casings and set in a bowl of very warm water.

Chop meat and fat into 1 inch chunks.

Combine the sugar, salt, garlic and herbs with the meat, mix well with your hands and let it rest in the fridge for about an hour.

Grind through your meat grinder (you can use a food processor in a pinch, but you will not get a fine texture) using the coarse die. If your room is warmer than 69 degrees, set the bowl for the ground meat into another bowl of ice to keep it cold.

Add the wine and water, then mix thoroughly either using a Kitchenaid on low for 60-90 seconds or with your (very clean) hands. This is important to get the sausage to bind properly. Once it is mixed well, put it back in the fridge.

Stuff the sausage into the casings all at once. Twist off links by pinching the sausage down and twisting it, first in one direction, and then with the next link, the other direction. Or you could tie them off with butcher's string.

Hang the sausages in a cool place for up to 4 hours (the colder it is, the longer you can hang them). If it is warm out, hang for one hour. Once they have dried a bit, put in the fridge until needed. They will keep for at least a week in the fridge.

If you are freezing the sausages, wait a day before doing so. This will tighten up the sausages and help them keep their shape in the deep-freeze.