



SPICY STUFFED PORK TENDERLOIN

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

Ingredients:

1 can **Crown Prince Natural Smoked Oysters with Red Chili Pepper**, drained (reserve 1 tablespoon of oil), and red chili pepper removed

½ small onion, thinly sliced

10 ounces cremini or button mushrooms, thinly sliced

½ cup grated pepper jack cheese

1 link smoked andouille sausage, sliced in half lengthwise

1-1 ½ pound pork tenderloin



Directions:

Preheat oven to 400°F.

Heat a large sauté pan over medium high heat. Once the pan is hot, add reserved oil, onion and mushrooms. Sauté 5-6 minutes, or until onion and mushrooms start to brown. Remove sauté pan from heat and allow to completely cool.

Butterfly pork loin in a spiral cut. Find the beginning flap on long side of loin. Starting at inside edge of flap, make a long cut lengthwise down side of loin. Turn knife parallel to bottom of loin and begin to cut your way inward. Try to keep the thickness of meat as even as possible. When finished the pork loin should lie flat.

Place the unrolled, flat pork loin on your work surface. On top of the pork loin begin to evenly layer the mushroom mixture, smoked oysters, pepper jack cheese, and andouille sausage. Starting at one end of the pork loin, roll it up jelly roll style. Place seam side down on work space. Wrap the entire pork loin with bacon slices. Place on a rimmed baking sheet and roast for 30-40 minutes or until a thermometer reads 155°F. Remove from oven and allow it to rest for at least 10 minutes before slicing. Serves 4-6.