



Dinner, Serves 6

## Pork Roulade

Roulade is French for “something rolled up inside something else.” It translates in river guide speak to, “Oh yeah man, I love this dinner.”

It’s best not to plan any future eating of leftovers when dealing with pork roulade. There is a strong tendency for all of this to disappear.

1.5 LBS	Pork Loin
8 Oz	Mushrooms
1 Cup	Steamed Spinach
1 Cup	Panko Breadcrumbs
4 Oz	Feta Cheese
2 Tsp	Olive Oil
1 Tsp	Herbs de Provence
1 Clove	Garlic
1 Dash	Garlic Powder
Pinch	Salt & Pepper
6 Feet	Kitchen Twine or Natural String



### The Doing of the Thing

**The Filling:** In a food processor, combine mushrooms and garlic. Pulse until mushrooms are finely chopped. Now add spinach and feta and pulse again until these are all mingling nicely. Add panko. Pulse. You want to keep adding panko and pulsing until you reach a state of ‘pretty dry,’ where the mixture is starting to form crumbly balls. Check its pulse and give it one last pulse.

Now blend in your spices and mix by hand. We want a spreadable mix, so add olive oil until spreadability is achieved.

**Laying out the Loin:** This calls for patient knife work. A sharp knife is the ticket. And don’t rush. For the sake of your fingers and also what is about to become a stupendous meal, take your sweet time.

Get your pork loin on the cutting board and take a good long look at it. We’re going to transform the tube of meat into a flat rectangle by cutting the loin lengthwise, starting 1/2” from the bottom, and maintaining that 1/2” thickness as the knife unfurls the cylinder until it lays out flat.

Starting your cut with that 1/2-inch up from the bottom, continue until your blade is 1/2” shy of the opposite side. Stop. Doing real good.

Flop over what you just filleted to make further cutting easier. Follow the curve, maintaining the 1/2” distance until you run out of loin to unroll. Do any final trimming to tidy up if necessary.

We should now have us a flat piece of pork loin. Great. Proud of you.

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## Pork Roulade, Continued

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Now we're getting somewhere

Spread your delicious mushroom/spinach/panko/spice filling in a 1/2 inch layer onto the now-flattened pork loin, leaving the last 1/3rd of the loin bare.

Begin rolling, working toward the last bit with no stuffing. The filling will work out as you roll and fill the gap. Lay out 3 strings, each about 2 feet long. Place the rolled loin on the strings. Tie securely.

Now dust the outside with herbs de Provence.

**Baking at Home:** In an oven at **375F**, bake for 30 to 40 minutes. Internal temperature should reach 130F to 135F. Remove and let rest for 15 minutes. Inner temperature will have risen to the safety zone for pork of 160F, still leaving an ever-so-slight blush of pink in the center.

**Dutch Oven Technique:** Heat a skillet over medium-high flame. Add oil, now drop in your loin and sear the outside, rolling the roulade to brown all edges. Move your browned loin to a waiting and oiled dutch oven.

Place 10 briquettes underneath and 18 on the lid. Allow 45 minutes to an hour.

Remove. Make a test cut near the middle to make sure it's cooked through and confirm the 160 mark with your camping meat thermometer. Let it rest for 10 minutes, cut the strings, slice into 3/4" slices and enjoy.

**On the Side:** Roasted red or mashed potatoes get along swell with pork roulade. Brussels sprouts are also on good terms with the roulade. Yams. Oh, and applesauce. Can't go wrong with the applesauce.

**Gravy Option:** Promote those drippings left in the bottom of your Dutch oven to a power position by gradually whisking in 4 tablespoons of flour and/or cornstarch and some liquid – water, broth or stock if you have it, milk, cream ... any of those work. Little salt and pepper and you just got yourself a first class ticket aboard the gravy train.