

Pork Roulade with Boudin Stuffing

Ingredients:

6 each Pork Loins
10 lbs Boudin (cooked and diced)
3 lbs Onions (sliced and cooked till golden)
2 cups Finely diced bread Crumbs
2 cups Pickled Okra (sliced)
3 T Paul Prudhomme Cajun Spice
4 each Eggs (mixed)
1/2 cup Chopped Parsley
1 cup Red Pepper Brunoise
Salt and Pepper

Preparation:

Butterfly the pork loins length-wise and pound them out until it is relatively thin and even allover. Mix the rest of the ingredients together. Season the pork loins and divide the boudin mixture between the six loins and spread into an even layer covering all but the top 1-inch. Roll the loins towards the exposed portion of the loin and tie firmly. Season, sear and finish cooking in 350F degree oven.

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