

# 1886

## CARAMELIZED ONION AND MUSHROOM PORK ROULADE

### *INGREDIENTS*

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- 1 4 Pound Pork loin
- 1/3 pound cippolini onions,
- 1/2 pound cremini mushrooms, small diced
- 1/3 pound pancetta, small diced
- 2 tbsp olive oil
- 2 tbsp sweet vermouth
- Salt and pepper

### *DIRECTIONS*

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1. Preheat the oven 425° degrees
2. Blanch the cippolini onions in boiling water for two minutes. Drain, allow them to cool, then slice off the root end and peel the outer skins off.
3. Arrange onions in a single layer on a sheet pan and season with salt and pepper. Roast the onions for about 30 minutes or until caramelized, turning them halfway through.
4. When onions are finished, reduce oven temperature to 375° F.
5. Pat the pork loin dry.
6. Butterfly the pork loin: with a sharp knife, cut along the long side of the loin, careful not to cut through. Continue cutting at an angle, unrolling the loin as you go.

7. Place the unrolled pork loin in between two sheets of plastic wrap and pound with a meat tenderizer to slightly tenderize and thin the meat.
8. Season the interior of the pork loin with salt and pepper.
9. In a large saucepan, heat olive oil over medium-high heat. Add the pancetta and cook until browned, stirring frequently.
10. Remove pancetta and drain on a paper towel. Add mushrooms to the pan and reduce heat to medium.
11. Slowly cook the mushrooms until all the liquid they release has evaporated and the mushrooms brown. This may take up to 20 minutes.
12. Dice the caramelized onions
13. Add pancetta and onions to the mushroom mix. Season with salt and pepper, and add sweet vermouth.
14. Once the vermouth is cooked down, remove from heat and slightly cool.
15. Spread the mixture over the flattened pork loin, leaving a 1-inch border.
16. Carefully roll the pork loin and secure with kitchen twine every 2 inches.
17. Roast uncovered in a roasting pan and baste with juices every 20 minutes.
18. Roast for about 45 minutes to 1 hour or until the internal temperature reaches 145-150 degrees.
19. Let loin rest lightly covered for 10 minutes.
20. Slice and drizzle with drippings to serve.