

SATURDAY MARKET

October 20 Fall Fare Cook-Off Recipe:

Roulade of Pork Loin with Roasted Spaghetti Squash and Brown Butter Swiss Chard

Submitted by Blue Ridge Brewing Co.

Ingredients:

Boneless pork loin
Sun dried tomato
Dried cranberries
Caramelized onions
Asiago cheese
Spaghetti squash
Swiss Chard
Butter

Directions:

Preheat oven to 300. Butterfly and pound the pork loin to a uniform thickness. Rub with salt, pepper, and garlic. Evenly lay tomatoes, cranberries, onions, and cheese in rows. Then roll and ties pork loin. Sear in a hot pan. Roast in oven until meat temperature reaches 160.

Meanwhile, roast spaghetti squash—scoop and season. Reserve.

Brown whole butter. Add swiss chard, and toss with salt and pepper. Remove from heat.