



SATAY STUFFED PORK LOIN Serves 6

- 5-6 lb. boneless loin of pork
- 1 cup peanut butter, crunchy is best
- 1/4 cup finely chopped unsalted peanuts
- 1/4 cup sesame oil
- 1/4 teaspoon thyme
- 1/8 teaspoon ground cloves
- 2 teaspoons fresh garlic, minced
- 3 tablespoons soy sauce
- 1/2 cup dark brown sugar, packed
- Salt and pepper to taste

Mix the peanut butter, sesame oil, thyme, cloves, soy sauce, and the brown sugar in a food processor and pulse until you have a thick paste. Cut the loin into a 1/2-inch thick roll by cutting into the length of the meat 1/2" inch deep, then cut parallel to the outside surface all the way to the middle, unrolling the meat as you cut until you have a 1/2 thick roast that looks like a cake roll.

Spread the peanut, peanuts, spices, soy, and sugar on the surface of the meat covering it completely. Let meat sit in refrigerator for 20 minutes. Roll up roast lengthwise very tightly and tie in 3 or 4 places with butcher string. Place a round piece of aluminum foil, which you've cut to size, over the ends of the roast, and tie with two pieces of string crosswise over the foil to hold it tightly over the ends.

Salt and pepper the outside of the meat and cook on oil grill for 1 to 1 1/2 hours until the internal temperature reaches 160° -170° degrees.

Remove meat to a large platter or cutting board, and let tenderloin rest, covered with foil, for 15 minutes before slicing into 1/2 inch slices, discarding the string and aluminum foil.

