



STUFFED RIB OF PORK WITH STILTON & WALNUTS For the Love of Good Food

This is a festive dish that is not currently traditional for the Christmas period, but one that uses ingredients that are at their best this time of year in England, which is where this recipe originates from. Before we imported turkey from America, pork was the most common festive meat, and still is in Germany where it is considered good luck to eat pork on New Year's Eve.

One of the advantages of pork over other meats is that small joints can be roasted without becoming dry. For this recipe I have chosen a loin of pork with the ribs attached since meat that is roasted on the bone has better flavor. I have also incorporated a stuffing of Stilton cheese and walnuts with a hint of sage.

Ingredients (serves 4)

3lb loin of pork on the bone

Stuffing:

1 small onion, chopped

½ celery stick, chopped

1oz butter

1oz walnuts, chopped

1tsp rubbed sage

Finely grated zest and juice of ½ lemon

1oz Stilton cheese, crumbled

1oz fresh breadcrumbs

Gravy:

4floz dry white wine or cider

¼ pint chicken broth

1tbsp corn starch

Salt & pepper

1. To prepare the pork for stuffing, make a single cut against the full length of the ribs, leaving the meat intact at the base. Season the pork inside and out and set aside.
2. To prepare the stuffing: soften the onion and the celery in the butter without letting them color. Remove from the heat and stir in the walnuts and sage. Add the lemon zest and juice, Stilton and breadcrumbs.
3. Season well, stuff the pork firmly and secure with string. (You can prepare this 2 days ahead and keep refrigerated, or up to 3 weeks in the freezer, but remember to thaw overnight in refrigerator prior to cooking.)
4. To roast the pork: preheat the oven to 400F; roast the pork without any additional fat in the center of the oven for 30 minutes. Reduce the oven temperature to 350F and cook the pork for one further hour.
5. To prepare the gravy: transfer the pork to a plate, cover and keep warm. Spoon off any visible fat from the cooking juices. Heat the juices on top of the stove in the roasting pan, add the wine or cider and reduce by half. Add the chicken broth; thicken with the corn starch mixed with 2tbsp water and season to taste.
6. Carve the pork off the bone and serve with roast potatoes and apple sauce, with the gravy handed out separately.