

Citrus Marinated Stuffed Pork Loin (ceviche)

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RECIPE:

1 whole pork loin, trimmed and butterfly cut

2 cups crushed cashews

For the marinade, (or ceviche liquid):

3 lemons

5 limes

5 oranges

4 fresh jalapenos (sliced)

1/2 cup of fresh sage

Juice 3 lemons, 5 limes, and 2 oranges into a large container along with the sliced jalapenos, the fresh sage, and the citrus peels. To get the most flavor from the sage, you should take the leaves and rub them vigorously in your hands before adding them. Add the pork loin whole to the marinade making sure that there is just enough liquid to cover the pork loin. Cover the container and allow it to marinate for at least 45 minutes to 1 hour. Marinating for longer will intensify the flavors and is perfectly acceptable.

The Rub:

1/2 Cup fresh sage, sliced thin

2 Tablespoons Kosher Salt

1 Cup Tupelo Honey

1 Tablespoon Cayenne Pepper

The Stuffing:

3 oranges, peeled and segmented

1/4 to 1/2 cup peeled and julienne'd ginger

(optional) 3 oz of Chorizo Sausage

Preheat your oven to 400 degrees, or 375 if you marinate longer than 2 hours. Remove the marinated pork loin from the ceviche marinade and place the segmented orange and sage on one side of the pork loin along with salt and pepper. Roll the pork loin around the stuffing and truss your pork loin using butcher's twine. The internet offers many sites that can show you the precise method for trussing a pork loin. Once you have trussed your pork loin with the stuffing secured inside, coat the loin with a generous amount of "The Rub". place the crushed cashews on a wide baking pan and roll the loin through the cashews making sure to coat it as thoroughly as possible. Place the encrusted loin in a roasting pan and roast for 1-1 1/2 hours.

Cuban Rice

3 cups cooked rice
6 tablespoons oil (preferably Grapeseed oil)
1 large, ripe plantain (sliced)
1 small onion, diced
2 cloves garlic, minced
1 small tomato, diced
1 lb ground pork
3/4 cup dried coconut flakes
1/2 tsp ground cinnamon
1/2 tsp dried oregano
1/2 cup chopped green olives
1/2 cup pitted dates, sliced
1 1/2 teaspoons soy sauce
8 oz fresh green peas

Heat 5 tablespoons of oil and add the sliced plantains, frying them until they become firm and bright yellow. Once they are done, add the onions, tomatoes, garlic and dates. Allow these to become tender and add the ground pork, stirring until the meat is browned. Once the meat is cooked well, add the remaining ingredients and cook until they are brought to temperature.