

## Rolled Pork Loin with Blue Cheese Filling

Serve this with an array of steamed buttered vegetables.

Roasting pan

Preheat oven to 375°F

Yield about 6 servings

3-4 lb	pork loin
4 oz	crumbled blue cheese
1 tbsp	all-purpose flour
1 tbsp	unsalted butter, room temperature
3 medium	green onions
1 clove	garlic
2 tsp	soy sauce
1 dash	salt
1 dash	pepper
1/2 cup	bread crumbs

1. Butterfly your pork with cutting horizontally about 3/4<sup>th</sup> through, laying it flat on a board. Set aside.
2. In a bowl with a fork, cream the blue cheese, flour, butter, onions and garlic. Place into the center of the pork. Roll up the pork. Using kitchen string if need be.
3. Rub the outside of the pork with soy sauce, salt and pepper. Top with bread crumbs.
4. Place into the preheated oven for about 35 minutes or until a meat thermometer registers 140°F. Take out of the oven and let rest for 10 minutes prior to cutting.

Tips: If the cheese mixture runs out of the meat while you're cooking, you can use it as a sauce and spoon it on top.