

Stuffed Pork Ribloin

Stuffed with a Mango Salsa in a Chipotle Boullion

South Western cuisine was becoming popular back when I stopped working in restaurants and started Kiran's Catered Creations. I had a fresh and pretty uninfluenced approach to it, working on my own. A very creative atmosphere. The mango peach salsa, well, I threw that recipe together for my friends back in the late 80's and is still one of my favorite salsa recipes. Pork was the white meat of choice and well, what better way to braise it in than a chipotle boullion? Nothing. The smokey aroma that fills the air during the cooking of this roast will make stomachs growl right up and down your street. Just writing about it is making my mouth water. I bring back about 3 lbs of these smoked jalepinos every time I'm in Cali.

1 pork loin on the rib (french cut)
3 stalks of celery
1 spanish onion
3 cloves of garlic
1 l of chicken stock
2-3 chipotle peppers
1 red bell pepper
3 tblsp.freshly chopped corriander
1 tsp.paprika
1 tsp.ground carraway seed
1 tsp. chili powder
salt/pepper to taste

Mango Salsa

2 ripe mangos
2 peaches
2 yellow tomatos
1 jalapeno
1 red onion
3 tblsp. freshly chopped corriander
juice from 1/2 a lime

Mango Salsa:

Peel and chop mangos and peaches into small squares. Chop up tomatoes. Chop the red onions, garlic and corriander very finely, de-seed and finely chop the jalepenos. Add these ingredients into a bowl, squeeze in the half a lime and mix together. Roll out and double over about 2 feet af plastic wrap and pour out about 1/4 of the salsa down the middle of it. Roll up a sausage of salsa about 1/2 an inch thick and it should be as long as your roast is. Tie off the ends and freeze it for at least 4 hours, I recommend overnight. Then do the same about 3 more times and freeze the others for another time.

Preparing the Porkloin

Take the porkloin and make a 1 inch crosscut right through the middle of the loin from one end to the other. Unwrap one of the frozen salsa "pops" and gently stuff the loin with it, again,from one end to the other. Combine paprika, carraway seed, chili powder, salt and pepper and mix. Now take this spice rub and rub down the entire surface of the porkloin. Put the porkloin into a braising pan. Coarsely chop spanish onion, celery and garlic. Add them to the braising pan along with the chicken stock and chipotle peppers. Cook for one hour to an hour and a half depending on the size of your loin at 375 degrees. After about 50 minutes, pull the loin out and give it a poke check with a knife, if the juice runs a little pink, add a sliced bell pepper and corriander to your taste and throw it back in the oven for another 15 minutes, if the juice runs clear, add the sliced bell pepper and corriander to your taste and put it back in the oven for 5 minutes. When the stuffed porkloin is cooked, remove it from the braising pan, cover it up on a serving plate and let it rest for about 8-10 mins. Slice and serve it up onto your rice or whatever accompanymnt you like.