

Traders of the Bighorn

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Cowboy Cooking

STUFFED LOIN OF PORK

Note: If you bone your own pork loin, tie every inch or so. Save bone.

4-5 lbs. Rolled Boneless Pork Loin

Marinade:

1- Cup White Wine

1 Clove Garlic, Mashed

1 Bay Leaf

2 Tsp. Dry Sage

1 Tsp. Dried Thyme

Salt & Pepper to taste

Mix marinade in large glass bowl. Add pork loin. Cover. Refrigerate overnight. Turn loin from time to time.