



**TO ALL
A GOOD
BITE.**

**Festive, flavorful
recipes to trim
your table**



TheOtherWhiteMeat.com

**BALSAMIC
ROSEMARY
PORK
LOIN
WITH ROASTED
POTATOES**

Festive loin roast, dressed with rosemary and garlic and surrounded by a bed of roasted red potatoes, makes a comforting, family holiday dinner.



NUTRITION INFO PER SERVING:

Calories-400, Fat-17g, Saturated Fat-5g, Cholesterol-90mg, Sodium-370mg, Carbohydrates-26g, Protein-33g, Fiber-4g

**HERB-CRUSTED
PORK RIB
ROAST
WITH RED
WINE SAUCE**

Pork rib roast, "frenched" to impress guests, is paired with a creamy red wine sauce and is ideal for holiday celebrations.



NUTRITION INFO PER SERVING:

Calories-390, Fat-27g, Saturated Fat-13g, Cholesterol-115mg, Sodium-80mg, Carbohydrates-3g, Protein-28g, Fiber-0g

**ROASTED
PORK
TENDERLOIN
SLIDERS
WITH CRANBERRY
SAUCE AND
PICKLED ONIONS**

These quick and easy-to-prepare sliders can be a cheerful crowd-pleasing appetizer or a playful weeknight meal for the family.



NUTRITION INFO PER SERVING:

Calories-240, Fat-4g, Saturated Fat-1g, Cholesterol-40mg, Sodium-340mg, Carbohydrates-33g, Protein-17g, Fiber-1g

**PORK
LOIN
WITH PROSCIUTTO,
FONTINA & SAGE**

Satisfy holiday guests with a prosciutto-wrapped, juicy pork loin roast, stuffed with the robust flavors of nutty fontina cheese and earthy sage.



NUTRITION INFO PER SERVING:

Calories-290, Fat-14g, Saturated Fat-5g, Cholesterol-100mg, Sodium-320mg, Carbohydrates-4g, Protein-34g, Fiber-0g

It's that time of year when families gather around the table to celebrate the season. From sweet to savory, from classic to cutting edge, pork pairs with a delicious variety of foods and flavors that are perfect for the holidays and every day in-between.

No matter the occasion or the size of the crowd, pork makes the party with festive, easy-to-prepare recipes. Whether creating hearty, small-bite sliders for four or show-stopping roasts for forty, a wide array of flavorful pork dishes help you savor and celebrate the holiday season.

For delicious and joyous meals during the holiday hustle and bustle, we've supplied recipes and helpful tips that will have you spending less time in the kitchen and more time spreading holiday cheer.

For more holiday recipes, tips and videos for how to celebrate with pork all year 'round, visit www.TheOtherWhiteMeat.com. You can also follow us on Facebook at [facebook.com/TheOtherWhiteMeat](https://www.facebook.com/TheOtherWhiteMeat) or follow us on Twitter at [@AllAboutPork](https://twitter.com/AllAboutPork).

BALSAMIC ROSEMARY PORK LOIN WITH ROASTED POTATOES

- 1 2½-pound boneless top loin pork roast
- 1 ½ cups fresh rosemary leaves
- 12 cloves garlic
- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 1 teaspoon salt
- 2 teaspoons black pepper
- 2½ pounds small red potatoes, cut into ½-inch wedges

After removing roast from the oven, let it rest for 10 to 15 minutes before carving. This allows the juices to redistribute, which helps keep the meat tender and moist when serving.

Preheat oven to 450° F.

In food processor, combine rosemary, garlic, oil, vinegar, salt and pepper. Pulse to make coarse, wet paste. Spread ¾ paste on all sides of roast. Place roast, fat side up, in shallow roasting pan. Roast 15 minutes.

In large bowl, combine potatoes and remaining paste.

Reduce oven to 350° F. Arrange potatoes in pan around roast. Continue roasting 50 to 60 minutes, toss potatoes halfway through, or until internal temperature of roast reaches 150° F and potatoes are tender. (If roast is done before potatoes, transfer to a cutting board and return roasting pan with potatoes to oven.)

Remove roast from oven and let rest 10 minutes. Slice roast and arrange on platter with potatoes.

Prep: 15 min. — Cook: 1¼ hours — Serves 8-10

HERB-CRUSTED PORK RIB ROAST WITH RED WINE SAUCE

- 1 8-rib loin rack, center cut, frenched
- Salt and pepper
- 2 tablespoons chopped fresh sage
- 2 tablespoons chopped fresh thyme
- 4 teaspoons chopped fresh rosemary leaves
- 1 cup dry red wine
- ⅓ cup heavy whipping cream
- 2 shallots, finely diced
- 6 tablespoons (¾ stick) unsalted butter, cut into 10 or 12 pieces

This wet rub, or paste, made with fresh herbs should be lightly massaged into the rib roast to deepen flavor.

Preheat oven to 375° F.

Season on all sides with salt, pepper, sage, thyme and rosemary. Place roast, fat side up, in shallow roasting pan. Roast 1¼-1¾ hours (about 18 minutes per pound), or until internal temperature reaches 155° F.

Meanwhile, in medium saucepan over medium-high heat, combine wine, cream and shallots. Bring to boil. Cook, stir occasionally, until reduced to ⅔ cup, about 10 minutes (adjust heat to avoid boiling over). Remove from heat, whisk in butter, 2 to 3 pieces at a time. Season with salt and pepper. Cover to keep warm.

Remove roast from oven and let rest 10 minutes. Cut between rib bones. Serve sauce at the table.

Prep: 20 min. — Cook: 1¼-1¾ hours — Serves 8

ROASTED PORK TENDERLOIN SLIDERS WITH CRANBERRY SAUCE AND PICKLED ONIONS

- 1 1-pound pork tenderloin
- ½ red onion, halved and very thinly sliced
- ½ cup red wine vinegar
- ½ teaspoon salt, plus more for seasoning
- Pepper
- 8 dinner rolls, white, whole wheat, or a combination, split horizontally
- ¾ cup prepared cranberry sauce, jellied or whole berry

Make a double batch of pickled onions and cranberry sauce to quickly enhance ham sandwiches or sausage and cheese platters throughout the busy holiday season.

In small bowl, combine onion, red wine vinegar and ½ teaspoon salt, stir to dissolve salt. Let stand at room temperature for 2 hours, stir occasionally.

Meanwhile, preheat oven to 450° F. Season tenderloin on all sides with salt and pepper. Place tenderloin in shallow pan and roast for 20 to 25 minutes, or until internal temperature reaches 155° F. Remove pork from oven and let rest 5 minutes.

Cut pork into thin slices. Drain onion mixture.

Arrange bottom halves of rolls on a work surface. Spread with cranberry sauce, and then top with pork and pickled onions, dividing all evenly. Add top halves of rolls and serve.

Prep: 10 min. — Cook/pickling: 2½ hours — Serves 8

PORK LOIN WITH PROSCIUTTO, FONTINA & SAGE

- 1 2½-pound boneless top loin pork roast
- ⅔ cup panko (Japanese bread crumbs)
- ⅓ cup shredded fontina cheese (about 1 ounce)
- 1 tablespoon chopped fresh sage
- Salt and pepper
- 4 thin slices prosciutto

Don't let stuffing a roast intimidate you. Not only is our shortcut technique easy to master, it also helps to add moisture, depth of flavor and texture.

Preheat oven to 350° F.

In medium bowl, combine panko, fontina and sage. Stand roast on end and insert thin-bladed knife down center of loin to make 2-inch opening all the way through. Use your fingers to force the slit into a long 1-inch-diameter hole. Pack panko mixture into hole, working from both ends of roast. Season roast on all sides with salt and pepper. Place roast, fat side up, in prepared pan. Arrange prosciutto slices across top of roast. Roast 1 to 1¼ hours, or until internal temperature reaches 155° F.

Remove roast from oven and let rest 10 minutes. Slice roast and arrange on serving platter. Serve drizzled with any pan juices.

Prep: 15 min. — Cook: 1-1¼ hours — Serves 8-10