

**Tar Heel Pork Loin Challenge**  
**Sponsored by the North Carolina Pork Council**  
**Wednesday, October 18, 2017**

First Place: Garrett Strickland,Zebulon

**Apple Stuffed Pork Loin and Maple Dough Balls**

Prep Time: 20 minutes

Cook Time: 2 hours

Serves 6-8

**Loin**

4 – 5lb. pork loin butterflied

5 Gala Apples, peeled and diced into ½ inch pieces

½ stick butter

¼ cup brown sugar

1 tsp. cinnamon

1 Tbsp. salt

1 tsp. black pepper

1 tsp. parsley

1 Tbsp. BBQ (I used McCormick's)

1 Tbsp. olive oil

**Dough Balls**

1 can Pillsbury southern recipe biscuits

½ cup butter

¼ cup brown sugar

1 tsp. cinnamon

½ cup sugar

**Maple Glaze**

½ cup powdered sugar

4 Tbsp. maple syrup

1 Tbsp. milk

Preheat oven to 300 degrees and lightly spray a 9 x 13 glass baking dish. In a medium size pan, melt ½ stick butter. Add brown sugar and cinnamon. Bring to a boil and then stir in the apples. Reduce heat to medium and let the apples sit a few minutes until thickened. Place apple mixture in the refrigerator to cool.

Once apples have cooled, evenly spread them onto the butterflied pork loin. Roll up the loin and tie with butchers twine to keep it together. Drizzle with olive oil. Sprinkle with salt, pepper, BBQ rub and parsley. Place the loin in a dish and cook on 300 degrees for 1 ½ hours or until internal temperature reaches 125 degrees. Then you will add the dough balls.

In a large re-sealable bag, combine ½ cup sugar and 1 tsp. cinnamon. Cut each biscuit into 4

pieces. Place the biscuit pieces into the bag and shake making sure each piece gets coated, set aside.

Melt butter and brown sugar in the microwave until melted, stir to combine.

Remove pork loin from oven and drain most of the juice out of the dish leaving just a little in the bottom. Add your biscuit dough balls to one side of the pork loin in the dish. Pour the melted butter/brown sugar mixture over the dough balls. Place the dish back in the oven and cook another 30 minutes at 350 degrees.

While the loin and dough balls finish baking, mix ½ cup powdered sugar in a bowl with the maple syrup. Slowly add the milk stirring to combine.

Remove pork loin from oven, internal temperature should read 160 degrees. Pour maple glaze on top of dough balls. Cut loin in 6-8 slices and serve with maple dough balls.