

STUFFED PORK LOIN WITH BAKED ASPARAGUS BY GARY EGGERT

For 70 people, buy approximately ½ pound per person

(Three roasts were purchased and then cut in half.)

1 3 pound bag of washed spinach (available from Costco)

Mozzarella cheese

Prosciutto, 1 ½ ounce per half roast

1 20 ounce jar sun dried tomatoes in oil

Preheat oven to 375°

Butterfly the roasts and pound thin.

Baste all with a mixture of Dijon mustard, olive oil, and three cloves of minced garlic.

For each half roast, place the sliced cheese on one side, cover with 2 ½ cups spinach, add tomatoes judging by eye, cover with prosciutto, roll up, and tie with string in about five places. Have the string pre-cut for ease.

Place roasts on racks, in pans. Roast for 2 hours. Allow meat to set for 20 minutes after turning off the oven. Serve in 1 1/2" to 1 ¾" portions.

BAKED ASPARAGUS

15 pounds asparagus cut in 2" pieces

Preheat oven to 425°

Working with half at a time, in a large bowl, dress with olive oil, Kosher salt, ground pepper, and parmesan cheese. Mix thoroughly using hands if that works for you.

Bake for 12 minutes.