

Boliche

Red Chile Marinade

3 dried nora chiles or 1 pasilla chile
6 dried ancho chiles
2 cups hot water
1 tablespoon roughly chopped garlic
1 tablespoon honey
1 tablespoon chopped fresh thyme
1 tablespoon chopped fresh rosemary
1 teaspoon toasted ground black pepper
1 teaspoon salt
1/2 cup extra-virgin olive oil
1/2 cup butter, room temperature

Pork Loin

4 lbs. **Smithfield® Prime Boneless Pork Loin**
12oz. chorizo Bilbao sausage (semi-cured chorizo)
2 lbs. small peanut fingerling potatoes
2 tablespoons toasted pine nuts, for garnish
2 cups arugula leaves, for garnish

1.To make the Red Chile Marinade, remove the stem and seeds from both chiles. Toast chiles in a dry pan until just fragrant but no color forms, about 2 minutes.

2.Place toasted chiles and hot water in blender; blend on high until smooth. Add garlic, honey, thyme, rosemary, pepper, olive oil and salt to blender; blend until smooth. Let cool.

3.Beat together 1/4 of marinade and butter. Set aside at room temperature.

4.To make Chimichurri, combine vinegar, bay leaves, garlic and chile flakes in blender; blend until smooth. Combine with parsley, oregano and olive oil; season to taste with kosher salt.

5.To make Pork Loin, using a knife-honing steel, hollow out the very center of the loin. Place the Bilbao sausage in the hole you have created. Spread the marinade (not marinade-butter) evenly over stuffed pork loin and let marinate in refrigerator at least 20 minutes and up to 2 hours.

6.Heat oven to 375°F. Place pork loin on a roasting rack. Toss potatoes with 1 tablespoon marinade-butter and kosher salt; place around the pork loin on rack. Roast until internal temperature of pork reaches 145°F., about 1 hour. Remove from oven and brush remaining marinade-butter mixture all over pork; let stand at least 10 minutes before carving.

7.Serve pork loin with roasted potatoes and garnish with arugula leaves, toasted pine nuts and Chimichurri.

Chimichurri

1/2 cup white wine vinegar
3 bay leaves
2 cloves garlic
1 teaspoon chile flakes
1 cup chopped fresh parsley
1 cup chopped fresh oregano
1 cup extra-virgin olive oil



GARCES

Makes: 8 to 10 servings

Prep Time: 1 Hour

Cook Time: 30 minutes