



Raider Red Meats **Fruit Stuffed Pork Loin**

Ingredients

Raider Red Pork Loin

2/3 cup diced mango

16 oz diced pineapple

2/3 cup grated coconut

½ cup torn cilantro leaves

1/3 cup minced red onion

2 cloves minced garlic

2 tbsp honey

½ tsp cayenne pepper

Preparation

Fan out loin by slicing it down the middle but not all the way through. Place loin in between two pieces of plastic wrap and pound until it is about 3/8 inch thick. Season with salt and pepper.

Place all other ingredients in a large bowl and fold together. Lay out pork loin and spread mixture, roll, and bind together with butcher's string. Sauté or grill on high heat to achieve a golden brown. Place loin into a 300 degree oven for 30 minutes. Allow pork loin to rest for 10 minutes before slicing.