

## Pig Wrapped Pig Stuffed Pig

This recipe has seven ingredients, and three of them are pork. Where can it go wrong?

2 tablespoons fennel seed  
1 tablespoons salt  
2 large oranges (finely minced zest and juice, used separately)  
1.5 pounds pork shoulder, cut in 1-inch chunks  
1 cup orange marmalade  
2 pork tenderloins, about 1-1.5 lbs each, each sliced in thirds, butterflied and pounded to about 1/4-inch thick.  
10-12 ounces pancetta, sliced thin (about 24-30 slices)

Make the orange-fennel sausage:

Heat a dry skillet. Toast the fennel seed for about 3-4 minutes. Keep pan moving to keep seeds from burning. Run the toasted fennel seed through a spice mill to grind. Toss the fennel seed, salt and orange zest with the pork shoulder chunks. Run through a meat grinder.

Make the glaze:

In a small saucepan, combine orange juice and marmalade. Simmer over low heat, stirring occasionally, 15-20 minutes, or until you are ready for it at the grill.

Assemble the packages:

Take 4-6 slices of pancetta (depending on the size of your butterflied pieces of tenderloin), and lay them out on work surface 2-by-2 or 2-by-3, overlapping the edges slightly. Put a piece of tenderloin on top of the pancetta. The tenderloin should extend a little beyond the pancetta on the sides. Take about 3 oz of sausage and line it down the center of the tenderloin. Fold the ends of the tenderloin up. Get your fingers under the pancetta on one of the sides, and pull the pancetta and tenderloin up to cover the sausage. Roll the package over the rest of the way.

These can go straight to the grill, or can be individually wrapped in plastic wrap and refrigerated over night.

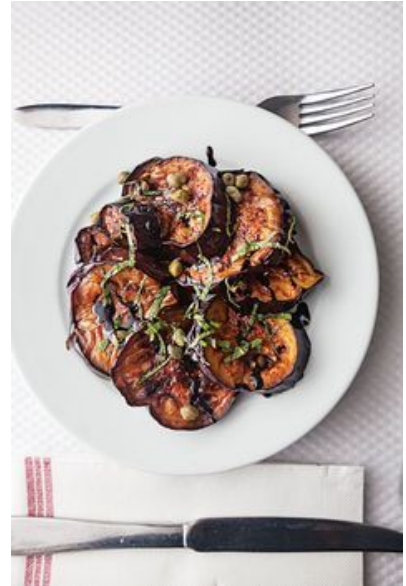
To grill:

Preheat grill. For gas grill, turn three burners on high until grill is about 400 degrees, then turn off the middle burner and leave the outside burners on high. For a charcoal grill, set up for indirect heat cooking.

When grill is hot, put the meat over the middle burner. Cook covered for about 5 minutes, then turn 1/2 turn. After 5 more minutes, brush glaze on meat and turn 1/4 turn. After 5 more minutes, baste with more glaze and turn 1/2 turn.

Monitor temperature of the biggest piece. When the central temperature gets to about 155 degrees F, take them off the grill and baste with more glaze. Allow to rest about 5-10 minutes before slicing. Leftover glaze can be used as a sauce.

Serves 8-12



Mario Batali, 2010