



## GRILLED PORK LOIN WITH STUFFED POTATOES

### INGREDIENTS:

1 kg Sokolow loin  
oil  
salt and pepper

### GLAZE:

2-3 tablespoons mustard  
2-3 tablespoons maple syrup  
2-3 tablespoons cherry jam

### STUFFED POTATOES:

4-5 potatoes  
4 cloves garlic  
1 leek  
1 red onion  
200 g spinach  
50 g Cheddar cheese  
salt and pepper  
50 g butter  
50 ml olive oil  
some tablespoons thick sour cream and dill for decoration

### PREPARATION:

1. Cut loin into very thick slices. Clean the potatoes, smear with oil, sprinkle with salt and place on a hot grill. Bake until soft at 160°C.
2. Chop the leek, peeled garlic cloves and onion into thin slices. Heat olive oil and butter in a frying pan. Fry the onion, leek, and garlic. Remove from the heat. Add the spinach to the ingredients in the pan and mix.
3. Cut off the tops of the potatoes and hollow out the centres. Mix the pulp with the sautéed vegetables and grated Cheddar cheese (leave a little cheese to sprinkle on the potatoes). Season the stuffing with salt and pepper and stuff the hollowed-out potatoes with it. Sprinkle the remaining Cheddar cheese on top of the vegetables. Put the whole on a hot rack.
4. Prepare the glaze: combine the mustard with the cherry jam and maple syrup. Brush the pork loin with oil and place on a hot grill. Grill until it reaches 68°C inside (first on high heat and then at a lower temperature). Brush the meat with the glaze halfway through grilling.
5. Decorate the stuffed potatoes with a blob of thick cream and chopped chives. Serve as an addition to pork loin steaks.