

Pork Loin “Reuben”

TOTAL TIME: 5 hours (includes chilling time)

SERVES: 6-8

Make the Russian dressing: In a small bowl, whisk together 1 cup mayonnaise (preferably Hellmann’s or Best Foods brand), $\frac{1}{3}$ cup chili sauce or ketchup and $\frac{1}{4}$ cup pickle relish. Cover and refrigerate until using. (Russian dressing can be made up to 3 days ahead.)

Make and assemble the pork loin “Reuben”: Place 1 center-cut pork loin (about 3 pounds) on a cutting board. Using a long, slender, sharp knife, cut loin almost halfway through lengthwise (the pork loin should be butterflied and not cut all the way through), leaving both sides attached. Open up the loin like a book. Cover top with a sheet of plastic wrap on top and pound the meat with the side of a cleaver to flatten it slightly. Season inside with coarse sea salt or kosher salt and freshly ground black pepper and spread 3 tablespoons Dijon mustard all over top.

Arrange 6 ounces thinly sliced lean pastrami over one side of the pork loin, followed by 1 cup sauerkraut and 6 ounces thinly sliced Gruyère cheese. Sprinkle 3 tablespoons chopped chives over top. Fold roast back together (like closing a book).

Position four 12-inch pieces of butcher’s string on your work surface so that the strings are parallel and roughly 2 inches apart. Lay a one bacon strip (preferably artisanal bacon such as Nueske’s brand) in the center across the strings so that it runs perpendicular. Set pork loin on top of the bacon so that the bacon runs down the length of the pork. Place a second bacon strip on top of the loin. Press 2 more bacon strips against each of the long sides of the loin. Bring the end strings and then the middle strings over the roast and tie it back into a tight cylinder with the bacon strips in place. The pork loin can be stuffed to this stage several hours ahead, covered, and refrigerated.

Prepare grill for indirect medium heat. Brush or scrape grill to clean and lightly brush grate with oil. Remove pork roast from refrigerator.

Place pork roast on grill away from the heat and cover grill. Cook pork roast until cooked through and an instant-read thermometer inserted in the center of the roast reads 150 degrees, 1 to 1½ hours.

Transfer roast to a cutting board and let rest for a few minutes. Remove and discard strings. Cut pork loin crosswise into ½-inch thick slices and serve with the Russian dressing.

—Adapted from “Project Fire: Cutting-Edge Techniques and Sizzling Recipes From the Caveman Porterhouse to Salt Slab Brownie S’Mores” by Steven Raichlen (Workman Publishing Company, May 1)