

Texas Stuffed Pork

2 medium pork loins	(unseasoned flavor)
1 package of bacon	(peppered bacon)
½ package of boudin block	
2 wooden skewers	

Cut a slit down the middle of each pork loin. Do not cut all the way through. Stuff both full of boudin. Stack on top of each other with open parts to the middle. Wrap completely with bacon. Use the wooden skewers to secure the bacon around the pork loins. Grill on low heat 40-45 minutes on each side. Check with thermometer for internal temperature to 150 degrees. Check in various spots, and make sure you are checking the pork and not the internal boudin. When 150 degrees has been reached, remove from the grill. Take out the skewers, and slice into desired thickness.

Maggy Seybold, Jasper County, Junior