

A recipe that 'smells like Christmas'

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Dr. Tim Harlan a.k.a. Dr. Gourmet cooks up the perfect holiday meal with roasted pork loin, savory stuffing, cranberries, a rich sauce, and the aroma and flavor of fresh rosemary that he says “smells like Christmas.” (Photo by Paula Burch-Celentano)

When I was working on this recipe, a friend came into the kitchen and said, “It smells like Christmas in here.” This is the perfect holiday meal – roasted pork loin, savory stuffing, cranberries, a rich sauce, and the lovely aroma and flavor of rosemary that does “smell like Christmas.”

Almost 20 years ago I started giving live cooking demonstrations as well as cooking on television. Not long after I started teaching cooking, a TV station asked me to come and do a healthy holiday meal that would be a “showstopper.”

I worked on this stuffed pork loin for about three weeks because when you have three minutes on a morning show, the recipe has to be created in stages, scripted to make sure that the segment starts with basic ingredients and ends with a finished dish ready to eat (so the host can take a bite of real food). This recipe requires four separate pork loins to be able to demonstrate the dish inside of three minutes.

Consequently, I made this dish about a dozen times in the first week.

It seems a bit complex but it is actually rather easy. Make the stuffing, butterfly the pork loin (you can also use a turkey breast), fill, roll up, tie and roast.

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