Age: 54
Hometown: Bossier City
Hobbies: Golf, cooking, being a Parrot head
How long have you been cooking? Pretty much all my adult life
How did you/what got you to start cooking? I was retired from the railroad and decided to go to BPCC to take the culinary arts class and have been cooking ever since then.
What's your favorite dish to cook? Stuffed pork loin with turnip greens
What do people say about your cooking? They all seem to like it.
What's your philosophy when it comes to cooking? Don't be afraid to try anything new.
Anything you want to say to the public? Keep eating.

Stuffed Pork Loin with Turnip Greens

Ingredients:
Pork loin
salt & pepper
olive oil
turnip greens

Directions:
Take a whole pork loin and using your chef knife slice loin to unroll it till it lays flat.

Salt & pepper, rub with olive oil.

In a large pot on stove cook turnip greens the way you like them. After greens have cooled start spreading them onto the laid out pork loin. After you have spread the green on the pork loin start rolling it back up jelly roll style. Tie the roll about 3 times, once in the middle and once on either end.

Cook at 400 degree F for about 30 minutes. Reduce heat to 310 degrees F and cook for another 20 minutes. Check temperature to be sure inside temperature is at least 165 degrees F.

With the extra pot liquor from the greens cook down to make a glaze and pour over pork loin before cutting. Let stand about 10 minutes.