

double delicious



Nothing says hearty family meal more than a roast as the centerpiece of your dinner table. This simple yet succulent pork roast is spiced with fresh rosemary and garlic and uses a rolled Boston roast, which is a flavorful yet economical cut from the pork shoulder.

And what to do with the leftover pork? Slice it up and use it in our Cuban Quesadillas, a twist on the classic Cuban pressed sandwich. Filled with goodies like pickles and roasted bell peppers, this quesadilla is sure to please everyone in the family.

Rosemary-Roasted Boneless Pork Roast

Prep: 10 minutes plus standing

Grill: 1 hour 15 minutes

Serves: 8

- 4 large garlic cloves, crushed with press (about 1 tablespoon)
- 3 sprigs fresh rosemary, chopped (about 4 teaspoons)
- 1 tablespoon Schnucks vegetable oil or olive oil
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 1 **Pride of the Farm** boneless rolled Boston pork roast (about 3 pounds)

1. In small bowl, mix garlic, rosemary, oil, salt and pepper; rub rosemary mixture all over pork. Let stand 15 minutes at room temperature.

2. Meanwhile, prepare outdoor grill for indirect grilling over medium heat (about 375°F). Place grill-safe meat thermometer into thickest part of pork. Place pork on unlit section of grill. Cover grill and cook 1 hour 15 minutes to 1 hour 30 minutes or until internal temperature reaches 140°F, turning pork every 20 minutes.

- 3.** Transfer pork to cutting board; let stand 15 minutes (temperature will rise to 145°F). Remove kitchen strings; slice pork to serve.

Each serving (excluding 8 ounces cooked pork for quesadillas): about 286 calories, 21 g total fat (7 g saturated), 85 mg cholesterol, 357 mg sodium, 1 g carbohydrate, 0 g fiber, 23 g protein

wine pairing > Mark West Pinot Noir

Fruit-forward Mark West Pinot Noir is a true-to-style wine that's accessible right now. This light-bodied wine will complement, not overwhelm, the pork roast with its notes of red fruit and vanilla.

Cuban Quesadillas

Prep: 10 minutes

Bake: 16 minutes • Serves: 4

- 4 Schnucks nonstick cooking spray
- 4 tablespoons Schnucks spicy brown mustard
- 4 (9-inch) burrito-size flour tortillas

- 1 package (8 ounces) Schnucks sliced Swiss cheese
- 8-12 slices Schnucks kosher dill pickle sandwich slices, patted dry
- 8 ounces thinly sliced cooked pork roast
- 8 ounces Deli sliced Schnucks Select hickory smoked ham
- 2 roasted bell peppers, patted dry and cut into ¼-inch strips

1. Preheat oven to 375°F. Spray large rimmed baking pan with nonstick cooking spray.

2. Spread 1 tablespoon mustard on one side of each tortilla. On half of each tortilla, over mustard, arrange 1½ slices cheese, tearing cheese to fit. Add 2 to 3 dill pickle slices and one-fourth each pork, ham and bell pepper strips. Arrange 1 slice cheese over bell pepper. Fold tortilla over fillings to make half-moon shapes.

3. Place quesadillas on prepared pan; spray quesadillas lightly with nonstick cooking spray. Bake 16 to 18 minutes or until cheese melts and quesadillas are golden brown.

Each serving: about 561 calories, 31 g total fat (13 g saturated), 101 mg cholesterol, 1787 mg sodium, 39 g carbohydrate, 2 g fiber, 36 g protein