

## Italian Philly Roast Pork Sammich

*Recipe courtesy of BGETeamGreen Member Ron Dimpflmaier, @cptnron302*

*Thanks to Greensbury Market for the pork loin that was used in this recipe*

### Ingredients

2½ lb. pork loin, butterflied  
6 tbsp chopped garlic  
3½ tbsp chopped fresh rosemary  
3 tbsp chopped fresh parsley  
1 tbsp kosher salt  
1 tsp fresh cracked black pepper  
4 tbsp olive oil  
1 lb. sliced sharp provolone  
Crusty Italian roll

### Broccoli Rabe

1 lb. broccoli rabe (rappini)  
Salt to taste  
¼ cup olive oil  
2-3 garlic cloves, chopped  
½ tsp red pepper flakes

### Equipment

Big Green Egg Rectangular Drip Pan  
convEGGtor  
Big Green Egg Rib and Roast Rack

### Method

A few hours before the cook mix the garlic, rosemary, parsley, salt, pepper and olive oil together. Coat both sides of the pork loin with the mixture, reserving half of the mixture, and allow it to marinate in the refrigerator.

Set the EGG for indirect cooking with a convEGGtor at 350°F/177°C.

To prepare the broccoli rabe, wash and cut about ½ inch off the bottom. Add to a pot of boiling salted water and cook for 2 minutes; remove and drain. Heat a skillet with olive oil, red pepper flakes and garlic. Once the garlic begins to brown, add the broccoli rabe. Sauté for 3-5 minutes and remove from the heat.

To assemble the pork loin, lay pork loin flat and cover with a layer of provolone, and then top with the cooked broccoli rabe. Roll the loin and tie it with butcher twine every 1". Coat the top of the roast with the remaining garlic and herb marinade and place on a rib rack inside of the roasting pan. Add water or broth in the roasting pan under the rib rack. Cook until the internal temperature of the roast reaches 145°F. Remove from the EGG and let it rest for 10 minutes. Once cooled, slice very thin, pile into a crusty



roll, top with pan juices, and DEVOUR!

