

Third Place: Gail Fuller, Raleigh

Piggy Twirls on a Stick

1 PORK tenderloin (3/4 to 1 lb.)
1 lb. pkg. thick cut bacon – par-baked at 350 degrees for 25-30 minutes
1 (8oz.) pkg. softened cream cheese
3 Tbsp. brown sugar
3/4 cup Craisins - chopped
1 tsp. orange zest
1/2 cup candied pecans - chopped
1/2 cup white cheddar cheese - grated

Carolina Mustard Sauce:

3 Tbsp. yellow mustard
1/4 cup honey
2 Tbsp. apple cider vinegar
2 tsp. brown sugar
1/2 tsp. Worcestershire sauce
Dash of hot sauce (to taste)

1. Slice tenderloin into approximately 8-10 thin lengthwise slices. (Slicing is easier when pork is semi frozen). Cut each slice in half crosswise.
2. Mix cream cheese, brown sugar, craisins, orange zest, candied pecans and white cheddar cheese until smooth.
3. Lay each pork slice out and spread with 1 Tbsp. cream cheese mixture.
4. Top each slice with 1/2 piece par-baked bacon and roll up pinwheel style.
5. Cut each pinwheel in half crosswise and thread onto wooden skewers which have been soaked in water, putting 5-6 on each skewer.
6. Mix together all ingredients for Carolina Mustard sauce.
7. Brush mustard sauce on both sides of each twirl on skewers.
8. Grill over medium coals approximately 8 minutes on each side or bake at 350 degrees for about 30 minutes, turning skewers about half way through cooking time.

8-10 Servings