



of the American-Polish Century Club of  
Sterling Heights, Mi.

**RECIPE: Grilled Polish Sausage Stuffed-  
Pork Roast**

*Submitted by: Anonymous*

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**Ingredients:**

- 1 4-lb. Boneless Pork Roast
- ½ one-half lb. fresh polish sausage, cut to length of pork roast(*about 10"*).
- ½ cup onions, coarsely chopped
- ½ cup green pepper, coarsely chopped
- Italian salad dressing as needed for basting
- Garlic powder and ground pepper to taste

**Directions:**

1. Butterfly pork roast to 2" thickness.
2. Pierce polish sausage in several places with a fork, so juice escapes as meat cooks.
3. Add onions and green pepper, then truss.
4. Sprinkle roast with garlic powder and pepper.
5. Preheat grill.
6. Baste roast with Italian salad dressing and place on grill, cover using medium indirect heat.
7. Roast for approximately 2 hours, basting with Italian salad dressing every one-half hour.

Serves six.