

Roast Pork Loin

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My lovely girlfriend and I came up with this delicious recipe for roasting a pork loin joint. We have always thought that pork and oranges go together well and they sure do. The glaze is terrific.

Yields: 4 servings

You'll need:

- 1 kg Pork loin roast
- Garlic
- Pyrex roasting dish with lid
- Ground black pepper

Glaze:

- Orange marmalade
- Honey
- French (North American-style) mustard
- Rosemary

Wash meat.

Score fat with a sharp knife.

Cut garlic into thin slivers – approx 20 or more slivers.

Turn meat over, with the tip of the knife cut into the meat and insert the slivers of garlic into the cuts.

Turn meat fat side up.

Add approx 30 ml water to roasting dish

Add meat and season with ground black pepper

Add cover and bake at 375° F.

Make up glaze in a small bowl. Add 2 tblsp marmalade, 1 tblsp honey, 1 tblsp French mustard and rosemary to taste – mix ingredients and let stand.

After 60 mins, remove meat from oven and add glaze to top of meat. Return to oven with lid off and continue baking until meat browns, roughly another 30-40 mins.

Remove meat and make gravy from the pork drippings adding cornstarch pre-diluted in cold water.

Serve with potatoes and other vegetables to taste. Yummy!