

**April 25, 2014**

**RECIPE: Cranberry Glazed Pork**

Roast topped with a Fruity Cranberry Glaze

Servings: 4  
Type: Entree  
Storage: Refrigerator

- 3 oranges, large
- 1 16 oz. can cranberry sauce
- 1/8 teaspoon cinnamon
- 1/4 teaspoon allspice
- 2 teaspoons raspberry vinegar
- 1/8 teaspoon salt
- 2 teaspoons cornstarch
- 1 teaspoon kosher salt
- 3 pounds pork roast, boneless, rolled and tied

Zest one orange and then juice all of the oranges. Next, place orange juice and zest in a small saucepan and bring to a low boil. Cook until the volume is reduced by half.

Combine cranberry sauce, cinnamon, allspice, raspberry vinegar, and salt in a medium saucepan. Mix the cornstarch with the water until dissolved and add to the cranberry sauce mixture. Cook and stir over medium heat until thickened. Let cool. Store in a container in the refrigerator.

Rub pork roast with kosher salt. Place pork on roasting rack in roasting pan (or in a shallow pan) and roast in a 325-degree oven for 1 hour. After 30 minutes, baste with cranberry sauce at ten-minute intervals until meat thermometer registers 150 to 155 degrees (approximately 30 to 40 more minutes). Let cool. Store in a container in the refrigerator.

**Reheating instructions:**

Slice pork thinly and layer on microwaveable dinner plates, overlapping pieces slightly. Top with cranberry sauce and heat briefly in the microwave. Do not over heat or pork will become tough and over-cooked.

**Serving Suggestions:**

Orzo & Pasta / Fresh Vegetables