

## HERBED MAPLE PORK LOIN

2-3	lb	BONELESS PORK LOIN ROAST	1.5-2	kg
1	tsp	dried leaf sage, crumbled	5	mL
1	tsp	dried rosemary, crumbled	5	mL
1	tsp	dried leaf thyme, crumbled	5	mL
1	tsp	marjoram	5	mL
		Salt and pepper to taste		
3		apples, peeled, cored, in 1"/2.5 cm chunks	3	
1		red onion, coarsely chopped	1	
2	Tbsp	brown sugar	25	mL
1/2	cup	apple juice	125	mL
1/3	cup	maple syrup	75	mL

Combine sage, rosemary, thyme, marjoram and salt and pepper. Rub over all surfaces of roast. Cover and refrigerate 6-8 hours, or overnight. Place roast in a shallow pan. Mix apples and onions with brown sugar; spoon around roast in pan. Roast at 325°F (160°C) to an internal temperature of 155°F (68°C), about 1 1/2-2 hours. Transfer roast, apples and onions to a serving platter; keep warm. Skim any fat from pan juices. Stir in apple juice and maple syrup. Cook and stir over medium heat until liquid is thickened. Serve with roast.

YIELD: 8 servings



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