

Orange and Cranberry Roasted Pork Loin

Ingredients

- 3 lbs. boneless pork loin roast
- olive oil
- salt and pepper to taste
- 3/4 cup orange juice, divided
- 1/4 cup apple cider vinegar
- 1/2 jar 8 ounces sweet orange marmalade
- 1/2 can 7 ounces cranberry sauce (can use jellied or whole - your preference)

Directions

1. Preheat oven to 375F.
2. Rub all sides with olive oil and then season with salt and pepper on all sides.
3. Sear each side over high heat for 2 minutes per side, 10 minutes total.
4. While searing, make your sauce. In a medium bowl, stir together the 1/2 cup orange juice, vinegar, marmalade, and cranberry sauce.
5. Place seared pork in a large roasting pan and pour sauce over the pork.
6. Cook for 60-80 minutes or until internal temperature reaching 140-145 in the most central part of the pork. Baste every 20 minutes in orange juice mixture.
7. Remove from oven and place pork on a foil covered plate to rest for 10 minutes.
8. While pork is resting, add remaining 1/4 cup orange juice to the juices left over from cooking and put it all in a saucepan.
9. Bring sauce to a boil and then reduce to a simmer while pork rests.
10. Slice and serve pork, drizzled with more sauce.

This makes a great Christmas Holiday main dish, and will feed the whole family!

