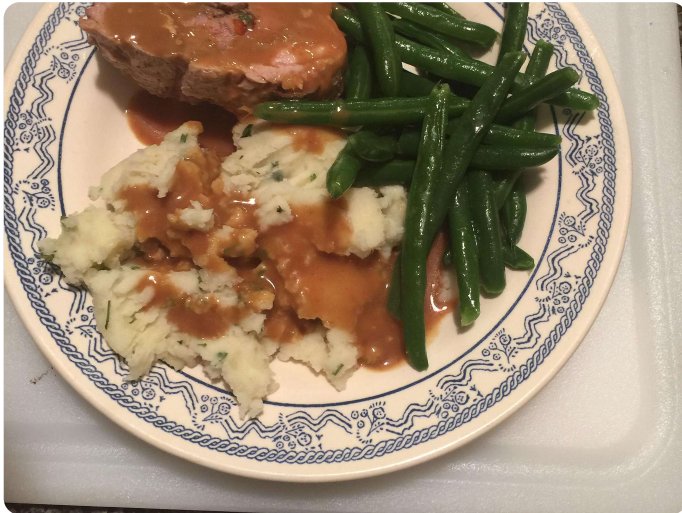




FruitStuffed Pork Loin

Savannah · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

8

Description

Pork is an excellent choice for a holiday family dinner Stuffed with orange and gingeraccented dried fruit the glazed roast slices beautifully and appeals to all ages

Ingredients

- - ¾ cup chopped pitted prunes - ¾ cup chopped dried apricots - 1 tablespoon grated fresh ginger - 1 teaspoon grated orange zest - ½ teaspoon ground cumin - ½ teaspoon ground cinnamon - salt and ground black pepper to taste - 1 (4 pound) boneless pork loin roast
- butterflied - ¼ cup packed brown sugar - 2 teaspoons all-purpose flour - 2 teaspoons cider vinegar - 1 teaspoon ground cumin - 1 teaspoon mustard powder - ½ cup water - 1 teaspoon cornstarch - 1 tablespoon water

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Mix prunes
2. apricots
3. ginger
4. orange zest
5. 1/2 teaspoon cumin
6. and cinnamon in a bowl; season with salt and black pepper. Open pork roast and spoon stuffing down the center; fold meat over stuffing and tie securely in several places with kitchen twine. Set roast onto a rack in a roasting pan. Combine brown sugar
7. flour
8. cider vinegar
9. 1 teaspoon cumin
10. and mustard powder into a paste; spread brown sugar mixture over the roast. Bake in the preheated oven until a meat thermometer inserted into center of stuffing reads 160 degrees F (70 degrees C)
11. about 1 1/2 hours. Transfer roast to a serving platter and tent with aluminum foil while you make gravy. Skim fat from roasting pan and transfer defatted drippings into a small saucepan. Pour 1/2 cup water into roasting pan and scrape up and dissolve any browned bits of food into water; pour into saucepan with pan juices. Bring pan juices to a boil over medium heat. Dissolve cornstarch in 1 tablespoon water in a small bowl and whisk cornstarch mixture into pan juices
12. stirring constantly until thickened
13. about 1 minute. Strain gravy into a gravy boat. Serve gravy with roast.