

Recipes... PORK LOIN ROAST



NOTES & TIPS: Roasts are easier to carve if allowed to set 15-20 minutes after removing from oven. Because meat continues to cook after removal from oven, it should be removed when thermometer registers 5 degrees lower than desired doneness.

Roasted Pork Loin

3 cloves garlic, minced
1 tablespoon dried rosemary
salt and pepper to taste
2 pounds boneless pork loin roast
1/4 cup olive oil
1/2 cup white wine

Preheat oven to 350 degrees F (175 degrees C). Crush garlic with rosemary, salt and pepper, making a paste. Pierce meat with a sharp knife in several places and press the garlic paste into the openings. Rub the meat with the remaining garlic mixture and olive oil. Place pork loin into oven for 2 hours, turning and basting with pan liquids. After 2 hours remove roast to a platter. Heat the wine in the pan and stir to loosen browned bits of food on the bottom. Serve with pan juices.

Pork Loin Roast with Brown Sugar Glaze

ON THE ROTISSERIE:

Season a 5 to 6 pound boneless pork loin roast with salt and pepper, lemon pepper, pork and poultry seasoning, or any seasoning of your choice. Insert rotisserie rod lengthwise through exact center of roast. Insert spit forks and tighten so roast turns with the rod. Insert meat thermometer at an angle so it will clear the cooking unit and drip on. Center the tip in the roast being sure it does not touch the rod. Place on rotisserie and roast at low to moderate temperature until well done, 170 degrees. Allow 2 to 2 1/2 hours, total cooking time. During last 45 minutes, brush on Brown Sugar Glaze, coating meat thoroughly several times.

IN THE OVEN:

Season as above. Place roast, fat side up, on rack in open roasting pan. Insert roast meat thermometer so the bulb is centered in the thickest part. Do not add water. Do not cover. Roast in a slow 325 degree oven until the thermometer registers to 170 degrees. Allow 2 1/2 to 3 hours (30 to 40 minutes per pound) for roasting. During last 1/2 hour of cooking time, brush on Brown Sugar Glaze.

BROWN SUGAR GLAZE:

1 c. brown sugar
2 tbsp. flour
1/2 tsp. dry mustard
1 tsp. cloves
1/4 c. vinegar

Mix together all ingredients. Brush glaze on meat during cooking.

Roast Pork Loin with Garlic and Rosemary

Serves 8

4 large garlic cloves, pressed
4 teaspoons chopped fresh rosemary or 2 teaspoons dried
1 1/2 teaspoons coarse salt
1/2 teaspoon ground black pepper

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1 2 1/2-pound boneless pork loin roast, well trimmed
Fresh rosemary sprigs (optional)

Preheat oven to 400°F. Line 13 x 9 x 2-inch roasting pan with foil. Mix first 4 ingredients in bowl. Rub garlic mixture all over pork. Place pork, fat side down, in prepared roasting pan. Roast pork 30 minutes. Turn roast fat side up. Roast until thermometer inserted into center of pork registers 155°F., about 25 minutes longer. Remove from oven; let stand 10 minutes.

Pour any juices from roasting pan into small saucepan; set over low heat to keep warm. Cut pork crosswise into 1/3-inch-thick slices. Arrange pork slices on platter. Pour pan juices over. Garnish with rosemary sprigs, if desired.

Herbed Roast Pork Loin and Potatoes

This roast pork loin and potatoes is a snap to prepare. Serve with a vegetable side dish and your favorite salad for an extra-special meal.

1 boneless pork loin roast, about 3 to 4 pounds
1 teaspoon garlic powder
1 teaspoon onion powder
1 1/2 teaspoons dried thyme
4 to 6 medium potatoes
2 tablespoons olive oil
1 teaspoon thyme
1 to 2 teaspoon freeze-dried or fresh chives
1/2 teaspoon garlic powder
salt and pepper, to taste

Rub pork loin with 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 1/2 teaspoons thyme, then sprinkle with salt and pepper; place pork loin in a shallow roasting pan. Roast at 325° for 50 to 55 minutes.

Meanwhile, peel and quarter potatoes; cook in boiling water for about 10 minutes. Drain, let cool, and place potatoes in a large bowl; toss with olive oil, 1 teaspoon dried thyme, chives, 1/2 teaspoon garlic powder, and salt and pepper. Place potatoes around pork loin; roast an additional 45 to 60 minutes, or until pork registers at least 155° on a thermometer.

Cover roast pork loin with foil and let stand for about 15 minutes before slicing. Serves 8 to 10.

Crockpot Herbed Pork Roast

4 large garlic cloves, quartered
1 pork loin roast, boneless, about 4 to 5 pounds
1 teaspoon salt
1 teaspoon ground thyme
1/2 teaspoon dried leaf sage, crumbled
1/4 teaspoon rosemary, chopped
1/4 teaspoon dried tarragon, crumbled, optional
dash ground cloves or allspice
1 teaspoon grated lemon peel
1/3 cup water
3 tablespoons cornstarch, optional
3 tablespoons water, optional

Cut 16 small pockets into roast and insert garlic slices. In a small bowl combine salt, herbs, and lemon peel. Rub seasoning mixture into the roast. Pour 1/2 cup water into slow cooker; add the roast. Cover and cook on LOW for 8 to 10 hours. Pork roast should read at least 160° on an instant-read thermometer. Serves 8.

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If desired, thicken juices. Remove roast from juices. Combine cornstarch with the 3 tablespoons water; stir until smooth then stir into the crockpot juices. Cook on HIGH until thickened. Serve with the pork roast.

Apricot Glazed Pork Loin

This is a recipe for apricot glazed pork loin roast with cinnamon, nutmeg, and almonds.

4 pounds pork loin roast, rolled, boned, tied or use a 2-3 pound boneless roast
1 jar (12 ounces) apricot or pineapple preserves
2 tablespoons light corn syrup
3 tablespoons white wine vinegar
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 cup slivered almonds, toasted*

Rub roast with salt and pepper. Place on rack in a shallow baking pan. Roast uncovered at 325° for 2 hours. While roast is cooking combine all ingredients, except almonds, in a saucepan. Bring to a boil, stirring frequently. Reduce heat and simmer 2 minutes. Add toasted almonds; keep sauce warm.

After 2 hours roasting time, spoon enough hot apricot sauce over roast to glaze. Return roast to oven and baste often with sauce for 30 minutes or until meat is ready to serve. Serve remaining sauce with the roast. Serves 8.

*To toast nuts, spread out in a single layer on a baking sheet. Toast in a 350° oven, stirring occasionally, for 10 to 15 minutes. Or, toast in an ungreased skillet over medium heat, stirring, until golden brown and aromatic.

Seasoned Pork Roast

4 to 5-pound pork loin roast
2 cloves garlic
1 teaspoon seasoned salt
pepper, to taste

Preheat oven to 425°. Place roast in a rack in shallow roasting pan. Rub all sides with cut pieces of garlic. Sprinkle all sides of roast evenly with seasoned salt and a little pepper. Roast uncovered for about 20 to 25 minutes per pound, or until internal temperature of the roast is 155° to 160°.

Barbecued Pork Loin

This pork loin is roasted then basted with barbecue sauce.

1 pork loin roast, bone-in, about 5 pounds
1/2 cup chopped onion
2 tablespoons butter or vegetable oil
3/4 cup water
3/4 cup ketchup
1/2 cup cider vinegar
3 tablespoons brown sugar
1 tablespoon Worcestershire sauce
3/4 teaspoon dried leaf oregano
3/4 teaspoon ground paprika
1/2 teaspoon garlic powder

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1/2 teaspoon salt
1/4 teaspoon dry mustard
1/8 teaspoon pepper
dash ground cloves

Place pork roast on rack in a shallow roasting pan. Roast at 325° for about 20 to 25 minutes per pound, or until about 160° to 170° on meat thermometer.

Meanwhile, make sauce. Heat butter or oil in a skillet over medium low heat; add onion and sauté until tender. Add remaining ingredients; mix well. Simmer for about 15 minutes. Baste pork roast with the barbecue sauce several times during the last 30 to 45 minutes of roasting time. Serves 6.

Pork Loin with Apples

1 boneless pork loin roast, about 4 pounds
stuffing mix, prepared
all-purpose flour
1 egg, beaten with a tablespoon of water
bread crumbs
butter
1 apple (peeled and diced)
2 c. apple cider or apple juice
1/2 c. sour cream

Slice a pocket in boneless pork roast. Set aside. Making enough to fill the pocket in the pork roast, mix the stuffing mix according to directions on package, using apple cider in place of water, and add one peeled and diced apple. Stuff the roast with stuffing mixture. Bread the stuffed roast by carefully rolling in flour, then the beaten egg, then in breadcrumbs. Melt butter in large saucepan or Dutch oven; brown roast on all sides. Add apple cider to pan, bringing it about halfway up the side of the roast. Reduce heat to simmer, cover, and simmer for about 30 minutes. Pork roast will be tender and should register about 155° to 160° on a meat thermometer. Remove roast from pan, and let it rest while you reduce the juices to about 1/3. Mix in sour cream to taste. Serve sauce on the side.

Orange Glazed Pork Roast

3/4 cup orange juice or 4 ounces frozen orange juice concentrate, thawed
2 tablespoons melted butter
2 tablespoons steak sauce
1 pork loin roast, (4 to 5 lb)

Blend first 3 ingredients. Brush over pork; bake at 350 degrees F about 2 1/2 hours, or pork is fully cooked. Baste again about 10 minutes before serving. Serves 4 to 6.

Asian Spiced Pork Roast

1 pork roast, 3 to 4 pounds
1/4 cup soy sauce
1/4 cup orange marmalade or apricot preserves
1 tablespoon ketchup
1 (or more!) garlic clove, crushed

Combine soy sauce, marmalade, ketchup, and garlic. Brush mixture all over the pork roast. Place in a slow cooker and add remaining sauce. Cover and cook on LOW all day, at least 10 hours (I cook mine for 12 hours). Serves 6 to 8.

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Pacific Pork Roast

pork loin roast, boneless, about 3 to 4 pounds
salt and pepper
garlic powder
1 large onion, sliced
1/4 cup sugar
3/4 cup hot water
2 tablespoons soy sauce
2 tablespoons sherry
1/2 teaspoon ground ginger
3 tablespoons red wine vinegar
1 tablespoon ketchup or tomato paste
1 red bell pepper, sliced
1 green bell pepper, sliced
1 can [8 ounces] pineapple chunks, drained
2 tablespoons water
2 tablespoons cold water

Season pork roast with salt, pepper & garlic. Brown roast on all sides or place under broiler for 15 to 20 minutes to remove some fat. Place onion in bottom of slow cooker insert; top with the pork roast. Combine sugar, hot water, soy sauce, sherry, ground ginger, wine vinegar, and ketchup. Cover and cook on LOW for 9 to 11 hours. About 1 hour before done, add sliced bell peppers and pineapple chunks.

To thicken gravy, blend 2 tablespoons cornstarch with 2 tablespoons cold water. Set the slow cooker on HIGH; add cornstarch mixture. Continue to cook until thickened. (I would do this step on stovetop). Serves 6 to 8.

Braised Pork Loin

3 to 4 pound pork loin roast, trimmed
4 cloves garlic, sliced
salt and pepper
1/2 teaspoon each sage and thyme, or 1 teaspoon poultry seasoning
1 cup chicken broth
1/4 cup dry white wine or chicken broth
1/4 cup flour

Brown pork roast on all sides in a large skillet to remove excess fat. Make cuts in roast with a small knife and insert garlic slices; place in slow cooker and season with salt, pepper, and sage and thyme or poultry seasoning. Add broth and wine, if used. Cover and cook on low for 10 to 12 hours. Remove roast and skim excess fat from juices; combine flour with about 3 tablespoons cold water and whisk until smooth. Turn the slow cooker to high and stir in the flour mixture. Cook and stir until thickened (this may be done on the stovetop). Serve sauce over pork, with rice or potatoes. Serves about 8.

Boneless Pork Loin Roast

3 1/2 to 4 lb. pork loin
1 can whole cranberry sauce
1/4 c. chopped onion
3/4 c. orange juice
1/4 tsp. ground ginger
1/4 tsp. cinnamon

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Roast meat at 325 degrees for 2 1/2 to 3 hours. Let stand 20 minutes before slicing into serving dish. Pour sauce over meat and return to oven 10 to 15 minutes.

Roast Pork Loin with Fruited Rice

1 dried chople chili, soaked in hot water until soft
1/4 c. Grand Marnier
1 c. rich beef stock
1 c. fresh orange juice
2 lbs. boneless pork loin
2 tbsp. minced cilantro, plus sprigs for garnish
2 c. chicken stock
1 c. long grain rice
1/4 c. diced dried apricots
2 tbsp. currants
2 tbsp. toasted sliced almonds

1. Heat oven to 400 degrees. In a small saucepan over high heat, combine first four ingredients. Bring to a boil, then reduce liquid to 1/2 cup.
2. Place pork in roasting pan and brush with sauce. Roast until a meat thermometer reads 160 degrees, about 30 minutes. Baste occasionally with sauce. Add cilantro to remaining sauce to serve with pork.

3. Meanwhile, bring chicken stock to a boil in a medium saucepan. Stir in rice, cover, and reduce heat to low. Cook for 20 minutes, or until rice is tender but firm. Remove from heat, stir in remaining ingredients and serve, garnishing plates with sprigs of cilantro.

Roast Loin of Pork

4 to 5 lbs. pork loin
1 1/2 tbsp. flour
1 tsp. salt
1/2 tsp. sugar
1 tsp. ground mustard
1/2 tsp. sage
1/4 tsp. black pepper

Mix all dry ingredients and rub into the loin. Roast at 325 degrees, uncovered, 4 to 5 hours.

CRUSTY TOPPING:

1 1/2 c. applesauce
1/2 c. brown sugar
1/4 tsp. cinnamon
1/4 tsp. ground cloves

After meat has baked 1 1/2 hours, spread with topping and continue roasting until tender.

Marinated Pork Roast

1 c. low-sodium soy sauce
2 tbsp. lemon juice
1 tbsp. garlic, finely chopped
2 tbsp. tarragon
2 tbsp. basil

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3 to 4 lbs. boneless pork loin roast

In small bowl, combine all ingredients except pork; mix well. Place pork roast in plastic bag. Pour marinade mixture over pork. Either reserve some marinade for basting or make extra. Do not baste with the marinade after the pork has been in the marinade. Marinate in refrigerator overnight, or at least five hours. Preheat oven to 325 degrees. Remove pork from marinade. Place pork in shallow roasting pan. Insert meat thermometer into center of thickest part of pork. The bulb of the thermometer should not rest on fat. Roast for 2 to 3 hours until meat thermometer reaches 160 degrees for medium well or 170 degrees for well done. Baste with new marinade every 30 minutes. To make slicing easy let stand 15 minutes. Serve with Holiday Sauce, (recipe follows) if desired. Makes approximately 10 servings.

HOLIDAY SAUCE:

1 (12 oz.) jar peach preserves
1 (10 oz.) jar apple jelly
4 tbsp. Dijon mustard
1 tbsp. prepared horseradish

Mix all ingredients well. Cover and store in refrigerator. Tastes great with Marinated Pork Roast (recipe above). To use sauce as gift, double recipe and pour into pretty jelly jars (keep refrigerated). Each recipe makes about 1 1/2 cups.

Cajun Pork Roast

2 lb. boneless, single loin pork roast
Cooking oil

SEASONINGS:

3 tbsp. paprika
1/2 tsp. red pepper (cayenne)
1 tbsp. garlic powder
2 tsp. oregano
2 tsp. thyme
1/2 tsp. salt
1/2 tsp. white pepper
1/2 tsp. cumin
1/4 tsp. nutmeg

Rub surface of pork with oil. Combine seasonings and rub well over all surfaces of roast. Roast in shallow pan in 350 degree oven for 1 hour until internal temperature is 155 degrees. Remove from oven and let stand 5-10 minutes before slicing. Serves 4-6.

Savory Pork Roast

4 lb. pork boneless top loin roast
1 clove garlic, cut into halves
1 tsp. dried sage leaves
1 tsp. dried marjoram leaves
1 tsp. salt

Rub pork roast with cut sides of garlic. Mix remaining ingredients; sprinkle on pork. Place pork, fat side up, on rack in shallow roasting pan. Insert meat thermometer so tip is in center of thickest part of pork and does not rest

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in fat. Roast uncovered in 325 degree oven until meat thermometer registers 170 degrees, 2 to 2 1/2 hours. Garnish with frosted grapes if desired. (To frost grapes, dip in water, then roll in sugar.)

Honey and Herb Grilled Pork

3 lb. boneless pork loin roast
1 c. beer
1/2 c. honey
1/2 c. Dijon mustard
1/4 c. vegetable oil
2 tbsp. onion powder
1 1/2 tsp. rosemary leaves, crushed
1 tsp. salt
1 tsp. garlic powder
1/4 tsp. black pepper

Place pork in heavy plastic bag. Combine remaining ingredients, pour over pork. Seal bag. Marinate in refrigerator 1 hour. Remove pork, place over drip pan (filled with 1-inch of water) on grill covered or bake at 350 degrees for 30 minutes per pound. Baste occasionally. Simmer any leftover marinade 5 minutes. Serve with roast. 8-10 servings.

GRILLED PEPPERS AND APPLES:

Toss 3 peppers and 3 apples. Cut in wedges with 2 tablespoons oil, 1 teaspoon onion powder, 1/2 teaspoon rosemary, 1/4 teaspoon garlic powder, 1/4 teaspoon salt, and 1/4 teaspoon pepper. Broil or grill 15 minutes. Serve with pork.

Curried Pork and Cabbage

2 tbsp. butter
1/2 tsp. salt
1 med. head cabbage, cored and coarsely chopped (6 c.)
1 sm. onion, chopped (1/3 c.)
2 med. cooking apples thinly sliced (Jonathan, Rome Beauty, or Winesap. I use what I have on hand.)
2 tsp. curry powder
1/8 tsp. pepper
Nonstick spray coating
1/4 tsp. salt
1 lb. boneless pork loin roast, cut into six thin slices or 6 thinly sliced boneless pork loin chops
1/8 tsp. pepper

In a Dutch oven or large saucepan melt butter. Stir in curry powder, the 1/2 teaspoon salt and 1/8 teaspoon pepper. Add cabbage, onion and 1/4 cup water; toss to coat. Cover and cook about 5 minutes or until cabbage is crisp-tender. Add apples. Cover; cook for 3 to 4 minutes more or until cabbage and apples are tender. Spray large skillet with nonstick coating. Heat pan for 1 to 2 minutes or until hot. Season pork with 1/4 teaspoon salt and remaining 1/8 teaspoon pepper. Add pork to skillet. Cook over medium-high heat for 2 to 3 minutes or until no longer pink, turning once. Serve pork atop cabbage mixture. Makes 6 servings.

Party Pork Chops - Crockpot

2 lb. boneless pork loin roast
1 tsp. salt
1/4 tsp. pepper

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1/4 tsp. dried dill
1/4 tsp. rosemary
1/2 lb. potatoes, peeled and diced
6 firm pears, peeled, cored, and halved
4 tsp. caraway seeds
4 tsp. Worcestershire
1/2 c. beef stock
2 1/2 tbsp. cornstarch
4 tbsp. cold water

Sprinkle salt, pepper, dill and rosemary on pork. Put potatoes into crockpot and place roast on top of them. Put pear halves on top of roast and sprinkle with caraway seeds. Mix together Worcestershire and stock and pour over pears. Cover and cook on low for 8 to 10 hours. Remove meat and pears and keep warm. Mix together cornstarch and water and stir into liquid in pot until smooth and thick. Pour over meat and pears.

Pork Roast with Raisin Sauce

4 lb. pork boneless loin roast
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/4 tsp. garlic powder
1/4 tsp. pepper
1/4 tsp. ground cumin
Raisin Sauce (below)

Heat oven to 325 degrees. Place pork, fat side up, on rack in roasting pan, 14 x 10 x 2 inches. Mix salt, cinnamon, garlic powder, pepper and cumin; sprinkle over pork. Insert meat thermometer so tip is in center of thickest part of pork and does not rest in fat. Roast uncovered until thermometer registers 170 degrees, about 2 1/2 hours. Prepare Raisin Sauce; serve with pork. Makes 12 servings.

RAISIN SAUCE:

1 1/2 c. apple juice
1 1/2 c. raisins
1/4 c. maple-flavored syrup
1/2 tsp. ground cinnamon
2 tbsp. cold water
1 tsp. cornstarch

Heat apple juice, raisins, syrup and cinnamon to boiling, stirring occasionally; reduce heat. Simmer until raisins are plump and tender, about 10 minutes. Mix cold water and cornstarch; stir into raisin mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute.

Stuffed Pork Roast

1 pkg. onion soup mix
1 (10 oz.) pkg. frozen chopped spinach
1/2 lb. Italian sausage
1/2 c. bread crumbs
1/2 c. slivered almonds, toasted
2 eggs
2 tbsp. parsley
1 tsp. chopped garlic
2 1/2 lb. boneless center cut pork loin roast

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1-2 tbsp. oil

Preheat oven to 350 degrees. In bowl combine onion soup, spinach, sausage, bread crumbs, eggs, parsley, and garlic; set aside. Butterfly roast. Spread spinach mixture evenly on cut side. Roll and tie with string. In roasting pan (on rack) place pork seam down. Rub roast with oil. Poke chopped garlic in fork holes. Roast 1 1/2 hours or until thermometer reaches (165 degrees for medium or 180 degrees for well done. Makes 8 servings. Salt and pepper, to taste.

Stuffed Pork Roast

1/3 c. finely chopped onion
1/3 c. finely chopped green pepper
2 cloves garlic, minced
1 tsp. salt
1 tsp. red pepper
1 tsp. black pepper
3-4 lb. boneless pork loin roast

Mix onion, green pepper, garlic salt, red pepper and black pepper in mixing bowl. Cut 12 to 14 deep slits, 1" wide, randomly around the pork roast. Using your fingers, stuff the slits with the stuffing.
Place roast fat side up on a rack in shallow roasting pan. Rub remaining stuffing mixture over roast.

Roast pork, uncovered, in a 325 degree oven for 2 1/2 to 3 hours or until reaches 170 degrees. Let roast stand about 15 minutes before carving.