



Noreen's Kitchen

Apricot Glazed & Stuffed

Pork Loin Roast

Ingredients

4 to 5 pound boneless pork loin, roll cut	1 teaspoon onion powder
2 tablespoons grainy mustard	1 1/2 cups chicken stock
1 cup dry bread crumb	6 small onions, peeled and cut in half
4 tablespoons butter, melted	
6 cloves garlic, minced	
1/4 teaspoon ground rosemary	
1 teaspoon poultry seasoning	
1 teaspoon garlic powder	
1 cup dried, whole apricots, soaked in water	

Glaze

1 cup apricot pineapple jam
1/2 cup chicken stock

Step by Step Instructions

Preheat oven to 375

Open pork loin and lay flat, cut side up.

Spread mustard evenly all over the meat.

In a small bowl, mix bread crumb, melted butter, minced garlic and herbs and spices together until they are well blended.

Evenly spread bread crumb mixture over the mustard, compacting with your hand. Do this as evenly as possible so that every bite of meat will have a bit of the stuffing.

Tear open the apricots like a book and lay, open side down on top of the stuffing. Cover the stuffing layer with apricots completely.

Gently, but tightly roll the roast up along the long side of the roast.

Tie together well using kitchen twine,

Place roast into a roasting pan along with the onions and 1 1/2 cups of chicken stock.

Roast at 375 for 45 minutes to 1 hour or until a meat thermometer reads approximately 140 degrees.

Mix jam and 1/2 cup chicken stock together to make a glaze.

Remove roast from oven when it reaches 140 degrees.

Pour glaze over roast making sure to brush evenly over the entire surface.

Return roast to oven and continue to roast until a meat thermometer reads between 160 and 180 degrees. You will want to baste the roast with the glaze every 20 minutes or so from this point on. If the roast looks like it is browning too quickly, the loosely place foil on top but do not seal.

When the roast reaches the proper temperature, remove from the oven and allow to rest for at least 20 minutes.

Slice with a large, sharp carving knife and place those beautiful slices on a lovely platter.

I served mine with buttery dilled glazed carrots and scalloped sweet potatoes. This will make the perfect centerpiece to your Easter table or anytime you want a special occasion dish!

Enjoy!