



Orange-Cranberry Pork Loin

Recipe By JOE LASHER, SR.

SERVES: 4-6

INGREDIENTS:

- 1 (3 lb.) boneless pork loin
- 2 tbsp. olive oil, *divided*
- 1 tbsp. salt
- 1 tbsp. coarse ground pepper
- 1 cup orange juice
- ¼ cup apple cider vinegar
- 8 oz. orange marmalade
- 8 oz. whole cranberry sauce
- 2 oranges, *sliced for garnish*
- ¼ cup fresh or frozen cranberries, *for garnish*
- fresh mint, *for garnish (optional)*

DIRECTIONS:

- 1. Preheat oven or smoker to 375°F
- 2. Lightly coat pork loin with olive oil and liberally coat with salt and pepper.
- 3. Heat remaining olive oil in a large skillet on the stovetop. Sear all sides of pork loin, approximately 2 minutes per side, then place in a roasting pan.
- 4. While searing, mix ¾ cup orange juice, apple cider vinegar, orange marmalade, and cranberry sauce in a small mixing bowl. Pour sauce over pork loin and place into a preheated oven/smoker uncovered. Baste every 15-20 minutes with juices from the pan until pork loin reaches an internal temperature of 145°F in the thickest part. Remove from the oven/smoker and set aside.
- 5. Place the sliced oranges on a small platter with the cranberries. Remove pork loin from pan, slice into ¼ - ½ inch slices and lay over oranges.
- 6. Add remaining orange juice to the juices in the roasting pan and mix thoroughly, then pour juices over sliced pork loin and serve with your favorite holiday sides.

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