

Glazed Pork Roast



Serves 4

3 large oranges	1/8t salt
1 ~ 16oz can cranberry sauce	2t cornstarch
1/8t cinnamon	2T water
1/4t allspice	1t kosher salt
2t raspberry vinegar	3 pound pork roast, boneless, rolled and tied

Zest one orange and then juice all three oranges into medium saucepan. Bring to low boil. Cook until volume is reduced by half.

Combine cranberry sauce, cinnamon, allspice, raspberry vinegar and salt. Add to orange mixture in saucepan. Mix the cornstarch with the water until dissolved and add to cranberry sauce mixture. Cook and stir over medium heat until thickened.

Rub pork roast with kosher salt. Place on roasting rack in roasting pan and bake at 325 for approximately 1 1/2 hours.

After 30 minutes, baste with cranberry sauce at ten-minute intervals until meat thermometer registers 150.

Prepare Ahead Tip

Prepare cranberry glaze and keep refrigerated for up to 72 hours.