

# "Company Supper"

*Would you like something tender, succulent and delicious next time you have company? Try this pork loin, which cooks just long enough to give you time to take care of last minute preparations while it simmers. The recipe is based on one from Relishmag.com. It's helpful to have a meat thermometer so you don't accidentally overcook the roast. Serve with Garlicky Squash 'n Broccoli (in the Side Dishes section) and natural unsweetened applesauce (apples and water only) or homemade applesauce.*



Serves 6-8

## Cider Braised Pork Loin with Carrots & Celery

- 1 Tbs. vegetable oil
- 1 (2-pound) boneless pork loin (loin only, no flavoring or marinade)
- 2 medium onions, vertically sliced (about 2-1/2 c.)
- 4-6 medium carrots, cut into serving sizes
- 2-4 celery stalks with leaves, sliced into 1/3s
- 2 tsp. bottled minced garlic
- 1 tsp. rubbed sage
- 1 tsp. dried thyme
- 1 tsp. kosher salt
- 1/4 tsp. coarsely ground black pepper
- 1 c. Martinelli's apple cider

1. Cut roast in half so it will fit into your Dutch oven. Heat oil over medium-high heat in the Dutch oven, add pork and cook until well-browned on all sides. Remove to a plate. Add onions, carrots and celery to pan; cook over medium heat, stirring occasionally, 10 minutes or until onions are tender. Stir in garlic, sage, thyme, salt and pepper.

2. Return pork and any juices to Dutch oven and pour cider over top. Cover and simmer, basting occasionally, 45 minutes\*, or until temperature on meat thermometer inserted in middle reaches 155-160 degrees. Remove roast from pan and let rest 10 minutes. Slice pork and serve with vegetables and pan sauce. Serves 6.

\*Note: Original recipe says to simmer for 1-1/4 hours, but ours was done in 45 minutes. This is why I recommend that you use a meat thermometer, so you will know when the meat is done. When I opened the package of pork loin I realized that it was actually two long narrow loins packaged together instead of one. This may be why it cooked more quickly.