

# Apricot Pork Loin Roast

Makes 8 servings

1/2 cup dry cooking sherry or chicken broth  
1/2 cup soy sauce  
2 cloves garlic, minced  
2 tablespoons dry mustard  
2 teaspoons dried thyme  
1 teaspoon ground ginger  
1 boneless pork loin roast (4 to 5 pounds)

## **APRICOT SAUCE:**

1 (10-ounce) jar apricot preserves  
2 tablespoons dry cooking sherry or chicken broth  
1 tablespoon soy sauce

In a large plastic bag or glass dish, combine first six ingredients; mix well. Add pork roast, turning to coat all sides. Cover and refrigerate 3-4 hours or overnight, turning occasionally. Remove meat and discard marinade.

Place roast with fat side up on a rack in a shallow roasting pan. Preheat oven to 425-450 degrees. Place boneless loin roast, uncovered, for 20 minutes in oven to brown and sear pork. Reduce heat to 325 degrees. Cover roast [with lid or foil]. Continue to bake the pork loin for another hour or until the internal temperature registers 145 degrees. Let roast rest about 10 minutes before carving to lock in the juices.

Meanwhile, in a small saucepan, combine apricot sauce ingredients. Heat and stir until well mixed and heated through. Serve with roast.