



Garlic Crusted Pork Loin, Apple Braised with Cider & Garlic Vinaigrette Glaze

Ingredients

- 1 1/2 – 2lb pork tenderloin
- 1/4 cup **Apple Cider & Garlic Vinaigrette**
- 1 tsp. dried rosemary
- 1 tbsp. **Garlic Spice Rub** (optional: blend salt/pepper/thyme/sage)
- 1 onion, washed, un-peeled, quartered
- 1 rib of celery chopped
- 1 large firm apple, washed, un-peeled, quartered, cored
- 4-6 cloves of Ontario garlic, peeled and left whole
- 1/4 cup apple juice
- 1 1/2 cup apple cider



Directions

Marinate pork tenderloin in 1/4 cup **Apple Cider & Garlic Vinaigrette** not less than 30 minutes.

Preheat oven to 450F

Remove from marinade and discard marinade. Mix **Garlic Spice Rub** with rosemary. Place pork face down in herb mixture, pressing it in well. Place in shallow roasting pan, roast uncovered approximately 30 minutes, turning pork to brown well on all sides.

Reduce heat to 325°F. Pour the 1/4 cup apple juice into pan, add onion, celery and apple. Cover with foil. Roast until pork is done and very tender, basting occasionally, for about 1 hour.

Remove from oven and allow to rest (covered) about 15 minutes.

Glaze:

Pour 1 1/2 cups apple cider into heavy bottomed saucepan. Add garlic cloves and bring to a boil. Reduce to medium and simmer until only 1/2 cup remains. Pour in the pan juices from the pork and return to a boil. Reduce until it becomes a sauce consistency of about 3/4 cup volume. Strain and serve with pork.

Serving Suggestions:

Best served with roasted harvest vegetables such as potatoes, carrots, parsnips, turnip, sweet potatoes and onions.

Adapted from Natalie MacLean recipes. Complimentary Wines (as suggested by Natalie MacLean www.nataliemaclean.com):

Pinot Blanc, Pinot Grigio/Pinot Gris

Serves 4-6



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