



Roast Pork Loin with Glazed Apples, Sage & Pecans

Prep: 30 minutes

Roast: 1 hour 30 minutes • Serves: 8

- 1½ teaspoons salt
- 1 teaspoon McCormick® garlic powder
- 1 teaspoon McCormick® ground black pepper
- 1 (5-pound) boneless, center-cut pork loin
- 3½ cups Kitchen Basics® original chicken stock
- 1 cup Essential Everyday® pecan pieces
- 3 medium Granny Smith apples, sliced
- 2 tablespoons Essential Everyday unsalted butter
- ⅓ cup County Market light brown sugar
- 2 teaspoons chopped fresh sage leaves
- 2 tablespoons cold water
- 2 tablespoons cornstarch

1. Place 13 x 9-inch metal baking pan in oven. Preheat oven to 400°. In small bowl, combine salt, garlic powder and pepper; rub mixture over pork. Place pork in preheated pan and roast 45 minutes or until outside is browned.

2. Reduce temperature to 325°. Add stock to pan; cover and roast 45 minutes longer or until internal temperature reaches 140°. Transfer pork to cutting board and let stand 15 minutes before slicing. (Internal temperature will rise 5 to 10° upon standing.) Reserve pork drippings remaining in pan.

3. Meanwhile, in large nonstick skillet, toast pecans over medium-high heat 8 to 10 minutes or until lightly browned, stirring occasionally; transfer pecans to plate. Heat same skillet over medium-high heat. Add apples and butter, and cook 7 to 8 minutes or until apples are lightly browned. Add brown sugar, sage and reserved pork drippings; heat to boiling over high heat.

4. In cup, combine water and cornstarch; whisk into apple mixture and heat to boiling over high heat. Boil 1 minute; remove skillet from heat. To serve, slice pork and spoon apples and sauce over pork; sprinkle with pecans.

*Approximate nutritional values per serving:
440 Calories, 22g Fat (6g Saturated), 110mg Cholesterol,
727mg Sodium, 17g Carbohydrates, 2g Fiber, 43g Protein*