**Orange Glazed Pork Loin**

RECIPE



**INGREDIENTS**

* 1 teaspoon salt
* A tablespoon minced garlic
* ¼ teaspoon dried thyme
* ¼ teaspoon ground ginger
* ¼ teaspoon pepper
* 5 pound pork loin Item

**For glaze**

* 1 cup orange juice
* ¼ cup packed brown sugar
* 1 tablespoon Dijon mustard
* 1/3 cup cold water
* 1 tablespoon cornstarch

**DIRECTIONS**

1. Preheat oven to 3250 F. Combine the first five ingredients; rub over roast. Place fat side up on a rack in a shallow roasting pan. Bake, uncovered, for one hour.
2. Meanwhile, in a saucepan over medium heat, combine orange juice, brown sugar, Dijon mustard. In a small bowl mix water and cornstarch until smooth. Add to orange juice mixture and bring to a boil; cook and stir two minutes. Reserve I cup glaze for serving; brush half of remaining glaze over roast
3. Bake until thermometer reads 1450, about 20-40 minutes longer, brushing occasionally with remaining glaze. Reheat reserved glaze; serve with roast.

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| **Prep Time:** 15 minutes | **Cook Time:** 80 minutes | **Total Time:** 95 minutes | **Yield:** 24 servings |