

CRANBERRY GLAZED PORK ROAST

Ingredients

1. 4 lb. boneless pork loin roast
2. 2 tsp. cornstarch
3. 1/4 tsp. Cinnamon
4. 1/4 tsp. Ginger
5. 1/8 tsp. salt
6. 1/2 tsp. grated orange peel
7. 2 tbsps. orange juice
8. 1 can whole berry cranberry sauce

Instructions

1. In small saucepan stir together all ingredients except pork.
2. Cook, stirring over medium heat until thickened; set aside.
3. Place roast in shallow baking dish (uncovered).
4. Roast at 325 degrees for 45 minutes.
5. Spoon 1/2 cup glaze over roast and continue roasting for 30-45 minutes more or until internal temperature of meat is 155-160 degrees.
6. Let stand 10 minutes before slicing.
7. Serve with remaining sauce.