

Mustard Pork Roast with Honey Apples

Serves 10

1 tbsp dried sage
¼ tsp dried marjoram
2 tbsp soy sauce
1 minced garlic clove
½ cup Dijon mustard
1 rolled boneless pork loin roast (3 pounds)

Honey Apples:

½ cup honey
¼ tsp salt
¼ tsp ground cinnamon
2 tbsp apple cider vinegar
4 Granny Smith apples, peeled, cored, and cut into ½" slices

Preheat oven to 325. Combine sage, marjoram, soy sauce, garlic, and mustard in a small bowl and mix well. Place roast, fat side up, in a shallow roasting pan. Spread with mustard mixture. Insert meat thermometer, making sure it doesn't touch fat. Bake uncovered 2 to 2 ½ hours, or until thermometer reads 140. This will be medium. Roast to 160 for a well done, but drier piece of meat. Remove from oven and let roast set for 10 minutes.

Honey Apples: Combine honey, salt, cinnamon, and vinegar in a large sauce pan and bring to a boil. Add apple slices. Reduce heat and simmer 10 minutes. To serve, slice roast and top with Honey Apples.