

## Roasted Pork Loin w. Black Cherry Pepper Sauce



### Ingredients:

#### Roast:

- 5 lbs Pork Loin with fat cap
- Salt & Pepper
- 1 tbsp Olive Oil

#### Sauce:

- 2 tbsp Butter
- 2 tbsp finely diced Shallot
- 1 cup Water
- 1 cup Black Cherry Preserves
- 3 tbsp unsalted Demi-Glace
- 1 tbsp ground Black Pepper
- Salt to taste
- 2 tbsp Butter

### Directions:

- Preheat Oven to 400°F
- Coat Loin in olive oil and salt & pepper (heavier on pepper).
- Rest at room temperature while oven is heating
- Roast until internal temperature reaches 140F, (50-60 minutes) remove and immediately wrap in foil to rest.
- Sauce can be made in roasting pan on stovetop.
- Add 2 tbsp butter into pan and saute shallots until soft.
- Deglaze pan with water.
- Add cherry preserves, demiglace, and pepper.
- Reduce to desired consistency, salt as needed.
- Remove from heat and stir in remaining butter.