

BERRY PRETTY PORK ROAST

Source: QUICK COOKING November/December 2002

Cook/Prep Time: less than 2 hours

INGREDIENTS:

1 whole boneless pork loin roast (about 2 1/2 lbs)
1/2 C chopped dried plums
1/3 C each fresh (or frozen) blueberries, raspberries & sliced strawberries
2 cloves garlic, cut into slivers
1/4 C butter or margarine, melted
1/2 tsp dried oregano
1/4 tsp salt
1/4 tsp pepper
1/2 C red wine OR chicken broth
1 TBS brown sugar
1 TBS seedless raspberry jam

DIRECTIONS:

Cut horizontal slit through center of roast to within 1/2" of opposite side - open roast so it lies flat - combine fruit - place on 1 side of roast. Fold other side of meat over the filling - tie securely with kitchen string. Cut slits in roast - insert garlic slivers. Place in ungreased shallow baking pan - drizzle with butter - sprinkle with oregano, salt & pepper.

In small bowl, combine wine, sugar & jam. Drizzle over roast. Bake, uncovered, 75-80 minutes (or till thermometer reaches 160° F) at 350° F. Let stand 10 minutes before slicing.

Serves: 8-10