

## **Maple-Mustard Glazed Pork Roast (for 6)**

**Recipe Cookbook: Fabulous Food Associations**

**Chapter: National Pork Producers Council**

**Prep Time: 70 minutes**

**Cooking Time: 45 minutes**

### **INGREDIENTS:**

2 lbs pork loin, boneless  
2/3 C maple syrup  
3 TBS Dijon mustard  
2 TBS cider vinegar  
2 TBS soy sauce  
Salt, to taste  
Freshly ground black pepper, to taste

### **DIRECTIONS:**

Preheat oven to 350° F. Stir together maple syrup, mustard, vinegar, soy sauce, salt & pepper. Spread evenly over pork roast & place in shallow pan. Roast till internal temperature, measured with a meat thermometer, reaches 160 °F (about 45-75 minutes). Remove roast from oven & let rest 10 minutes before slicing to serve.

Fat: 7 gm