



## Grilled Pork Loin with Honey and Port

### Ingredients:

- 1 1/2 pounds boneless pork loin
- 2 tablespoon olive oil
- 1 tablespoon kosher salt
- 1 1/2 cups tawny port
- 1 cup orange juice
- 1/4 cup honey
- 2 tablespoons cider vinegar
- 1/4 cup minced green onions
- 1 cup dried apricots
- 1 teaspoon dried rosemary

Makes: 6 servings.

Prep Time: 3 to 4 hours

Cook Time: 1 1/2 hours



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### Directions:

1. Rub pork loin with olive oil and kosher salt.
  2. Place in bowl.
  3. Combine remaining ingredients in saucepan.
  4. Heat to a boil, reduce heat and simmer 5 minutes.
  5. Reserve half marinade and set aside.
  6. Pour remaining hot marinade over pork; cover and chill for several hours.
  7. Remove pork from marinade, discarding used marinade.
  8. Preheat grill to medium-high.
  9. Sear all sides of pork roast.
  10. Move roast over indirect heat.
  11. Cover grill; cook pork to an internal temperature of 150°F., about 35 minutes.
  12. Remove from grill.
  13. Cover and keep warm for 15 minutes.
  14. Reserve all juices.
  15. Heat reserved marinade to a boil, simmer for 5 minutes; add pork juices and simmer a few minutes more.
  16. Slice pork loin to serve; arrange on plates.
  17. Pour warm sauce over slices.
- Recipe courtesy of the National Pork Board.*

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