

RECIPE: POMEGRANATE-CHERRY PORK

PAIR WITH: PICKPOCKET



INGREDIENTS:

1 6-lb boneless center cut pork loin
¼ tsp ground ginger
¼ tsp ground mustard
1¼ tsp Kosher Salt, divided
1 tsp freshly ground black pepper
1 cup Pomegranate juice

1 cup Tart Cherry Juice
4 sprigs of fresh thyme
4 sprigs of fresh rosemary
3 Tbsp maple syrup
2 Tbsp whole grain mustard
2 Large carrots, cut in half lengthwise

INSTRUCTIONS:

1. Allow pork to come to room temperature for about 30 mins.
2. Place the oven rack on the lower middle section and preheat oven to 350°F.
3. Arrange the carrots in the bottom of a small roasting pan, set aside.
4. Trim off any thick areas of fat from the roast. Make shallow slits about 1 inch apart in a crosshatch on the meat of the roast.
5. Mix together the cinnamon, cloves, pepper and 1 tablespoon salt in a small bowl. Sprinkle the seasoning mixture evenly over the roast and rub to coat. Place the roast on the carrots and add ½ cup water to the pan. Roast for 40 mins, adding another ½ cup water if the pan gets dry.
6. While the roast is in the oven, combine pomegranate juice and tart cherry juice, thyme and rosemary in a small saucepan over medium heat for about 15 mins or until the liquid is reduced by half. Stir in the maple syrup and mustard and continue to cook for about 3 to 4 mins — just looking for it to thicken slightly. Season with remaining salt and discard the thyme and rosemary sprigs.
7. Brush the meat with the pomegranate-cherry mixture and roast until the internal temperature reaches 120°F, another 10 minutes. Remove the roast from the oven and turn the oven up to 450°F.
8. Brush the meat again with the pomegranate-cherry mixture. Return the roast to the hot oven for an additional 10 minutes, brushing with the pomegranate-cherry sauce half way through. Remove roast when the temperature reaches 135°F and the roast is evenly glazed. Set on a platter to rest for 10 minutes. Add any juices from the pan to the sauce and bring to a simmer over medium heat. Stir to combine. Slice the roast and serve with the sauce on the side.