



RECIPES

APRICOT WALNUT CRUSTED LOIN OF PORK

4 pounds boneless pork loin, trimmed	1 teaspoon dry thyme
3 tablespoons butter	6 ounces orange juice
2 tablespoons minced onion	1 cup chopped Fisher Chef's Naturals Walnut Pieces
1 cup apricot preserves	
2 tablespoons honey	1 tablespoon sambal seasoning
1 tablespoon prepared mustard	

Preheat oven to 350°F.

In a saucepan, heat butter, add onion and cook for 2 minutes.

Add preserves, honey and mustard. Mix well. Add orange juice and simmer until smooth about 5 minutes. Place the pork loin in a small roasting pan and season with salt and pepper.

Put in oven and roast for 30 minutes basting with the apricot mixture. After an hour, add walnuts and sambal to the remaining apricot mixture.

Mix well and start to baste the pork loin with remaining apricot mixture until all used up.

Continue roasting until the pork reaches an internal temperature of 145°.

Let rest and slice and serve. Approximate cooking time to 145°: 25 minutes per pound.

Yield: 4-6 servings