

The Marv's Meats Recipe Collection #5

Glazed Pork Loin Roast

Allow roast to stand at room temperature approx. 2 hours. Pre-heat oven to 450°. Place roast – bone-in or boneless – in a shallow roasting pan (bone-in roasts should be resting on the bones, fat side up; boneless roasts should be placed fat side up on a rack). Put roast in oven and immediately turn heat down to 350°. Roast uncovered 30-35 minutes per lb. About 30 minutes before roast is done baste roast with one of the following, basting again once or twice during final 30 minutes. Allow roast to 'rest' 15 minutes, covered loosely with foil, before carving.

- 1 cup – apricot, pineapple, peach or cherry preserves.
- 1 cup – orange, lemon or ginger marmalade.
- 1 cup – black or red currant, apple or cranberry jelly.



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Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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