

Apple Pork Roast in a pan

In a roasting pan cut
4 Honey crisp Apples,
3 sweet onions cut in julienne
toss in 2 cups of vegetable broth,
add your pork roast in this case a boneless pork loin on top of the apple and
onions so it is elevated,
cover the top with your favorite Dijon mustard then
sprinkle fresh thyme,
Roasmarry
pepper and pour
1 cup of NS Port,

Roast till internal temperature reaches 168 F then remove from oven and move
the roast to a plate to rest.

Place the pan with all the drippings, onions and apple on the stove, add another
½ cup of port, mash and let reduce till you have nice compote.

Slice your pork and serve with the compote, this is a simple one that all will enjoy.