

pork loin with maple syrup and apple cider heather ross

a 4 pound boneless pork loin roast
1/4 cup maple syrup, plus extra for brushing on pork
3 cups butternut squash, cut into bite sized pieces
3 large parsnips, cut into 1" pieces
2 cups apple cider
2 cloves
4 tablespoons butter, unsalted

preheat oven to 350 degrees. whisk together maple syrup, butter, cloves and 1 cup of the apple cider over low heat until butter is melted and scent of cloves is released, about 5 minutes. remove cloves.

lay the pork loin in a lightly greased roasting pan and spread chopped squash and parsnips around it. Pour maple syrup / cider mixture over pork loin. Insert a meat thermometer into the side of the pork, and brush its top with maple syrup (the pork, not the meat thermometer!). Roast for 45-55 minutes (or until the thermometer reads 155 degrees) with pork covered with foil, then remove foil and broil for 10 minutes (I move the roasting pan so that it is on the top rack of the oven for this step), or until the top is crispy at its edges.

Remove pan from oven and take pork and squash out of pan, arranging them together on a platter and covering them loosely with foil. Using a slotted spoon, skim the fat from the liquid left in the roasting pan as it cools. Heat the remaining liquid and brown bits in the roasting pan, whisking in the remaining apple cider about 1/4 cup at a time to create a light sauce (which will thicken slightly as its simmered). Slice pork, pour some of the sauce over the sliced pieces and serve the rest in a sauceboat alongside the pork.