



Glazes for Pork Roasts

Use these glazes to boost the flavor of roast pork, both pork tenderloin and boneless pork loin roasts. For tenderloin, the glaze should be brushed over the pork before roasting. For a boneless pork loin roast, the glaze should be brushed over the roast during final 15 minutes of cooking (when the roast registers about 110 degrees). If the glaze begins to dry up and burn in the oven, stir about 1/4 cup warm water into the pan.

Maple Glaze

Ingredients:

1 cup maple syrup
1/2 tsp. Cinnamon
1/4 tsp. Cloves
1/8 tsp. cayenne pepper

Directions:

Combine all of the ingredients. After browning the pork, pour off the fat left in the skillet. Add all the ingredients to the pan, scrape up any browned bits, and simmer until slightly thickened and fragrant, about 30 seconds. Remove the glaze from the skillet if not using immediately.

Spice Honey Sauce

Ingredients:

3/4 cup honey
1/3 cup fresh lime juice (3 limes)
2 chipotle chilies in abodo sauce, minced
1 1/2 tsp. cumin

Directions:

Combine all of the ingredients. After browning the pork, pour off the fat left in the skillet. Add all the ingredients to the pan, scrape any browned bits, and simmer until

slightly thickened and fragrant, about 2 minutes. Remove the glaze from the skillet if not using immediately.

Apricot-Orange Sauce

Ingredients:

1 cup apricot preserves
1/2 cup orange juice
1/4 cup dried apricots, quartered
3 tablespoons fresh lemon juice

Directions:

Combine all of the ingredients. After browning the pork, pour off the fat left in the skillet. Add all the ingredients to the pan, scrape any browned bits, and simmer until slightly thickened and fragrant, about 3 minutes. Remove the glaze from the skillet if not using immediately.