

Bone Suckin' Pork Roast and Winter Fruits



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This is not a difficult recipe, but a special occasion recipe. It can be made up to a day ahead, leaving you to entertain and the flavors to comeingle.

Most of all it is impressive and delicious!



Ingredients:

Bone Suckin' Yaki Sauce, 1 Tbsp.
Dried Apricots, 1/4 lb., cut into 1/2 inch pieces
Dried Cherries, 1/4 lb.
Ruby Port, 2/3 cup
Onion, 1, finely chopped
Shallot, 1 small, finely chopped
Unsalted Butter, 3/4 stick
Granny Smith Apple, 1, peeled and cut into 1/2 inch pieces

For Roast:

Bone-in (Ribs) Pork Loin roast, 1 (6 pound), frenched
Bacon Slices, 4
Sea Salt, 1 1/2 tsp.
Pepper, 1/2 tsp.

For Port Sauce:

Ruby Port, 1/2 cup
Shallot, 1 small, finely chopped
Bone Suckin' Yaki Sauce, 1/2 cup
Water, 1 1/2 cup
Arrowroot, 2 tsp.

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Made In The USA!