

Pork Roast

[Kurt Von Kahle of Kurt's Kitchen](#)

From the Yale Appliance + Lighting Chef Series

Pepper Jelly Glazed

375° Oven *

Ingredients:

- One 2.5-3 lb. **Pork Loin****
- Dry Rub, to taste
- Two Tablespoons Oil
- Foil
- Baking or roasting pan with low sides

Glaze:

1. Heat 4 tablespoons of pepper jam and 1/4 cup water in a sauce pan. Keep warm until service...
2. Heat oven.
3. Rub oil over the roast, then season with spices.
4. Place onto a foil covered baking pan, fat side down and place on the third rack level in the oven.
5. Check Temperature after 30 minutes, and turn roast over. Pour some glaze over the roast & continue cooking. Remove the roast when it reaches 155° internally when tested with meat thermometer.
6. Allow it to rest for 10 minutes. Slice and serve with additional glaze.

Tips

*If using convection, use same temperature & prepare for a reduced cooking time of at least 25%

** If using pork tenderloin, sear in a skillet first, place in oven, check internal Temperature after 12 minutes, glaze and enjoy!