

Taste of Home



Applesauce Pork Loin

★★★★☆

I sampled this tasty pork roast in a commercial cooking course I took years ago and saved the recipe. Later, I converted it to family-size, and it's become a favorite. -Vikki Rebholz, West Chester, Ohio

TOTAL TIME: Prep: 15 min. Bake: 1 hour + standing

YIELD: 10-12 servings.

Ingredients

1 boneless pork loin roast (3 pounds)

1/2 teaspoon salt

1/4 teaspoon pepper

2 tablespoons vegetable oil

1 cup applesauce

3 tablespoons Dijon mustard

1 tablespoon honey

3 fresh rosemary sprigs

Directions

1. Sprinkle roast with salt and pepper. In a large skillet, brown roast on all sides in oil. Place on a rack in a shallow roasting pan. Combine the applesauce, mustard and honey; spread over roast. Top with rosemary.
2. Bake, uncovered, at 350° for 1 to 1-1/4 hours or until a thermometer reads 145°. Let stand for 10 minutes before slicing.

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