

**Low Sugar Spreadable Fruit and Relish**

- Forest Berries • Wild Blues • Massachusetts Rubies • Pear Lime Limbo
- Mango Sunshine • Peach Melba • Fig Ginger • Hot, Hot Peach
- Tango Passion • Apricot Joy • Cherry Bliss
- Sweet Pepper Relish • Green Tomato Relish

**Cranberry Comfort Pork Roast**

**Preparation**

Time: 10 minutes prior, 5 minutes to plate and garnish

Cooking Time: approximately 1 hour, 15 minutes

Serves: 6 adults

**Ingredients**

- 1 boneless pork loin, about 2.5 lbs
- 8-10 cloves of garlic, sliced in half or thirds lengthwise
- 4 Tbsp Olive oil
- Salt and pepper to taste
- 2 Tbsp Massachusetts Rubies from Deborah's Spreadable Fruit
- 1 Cup red wine or water

**Finishing Sauce**

- 1 Tbsp Massachusetts Rubies from Deborah's Spreadable Fruit
- 1 Cup red wine or water
- 1 leek, cut into thin rings
- 5 button mushrooms, thinly sliced
- Optional Garnish
- 2 Granny Smith Apples, sliced
- or 4 Fresh Figs, quartered

**Method**

Preheat oven to 350°

- Stud the pork roast with garlic slices: using a sharp knife, cut 1 inch slits all over the roast Insert the garlic slices in slits.
- Rub lightly with olive oil and season with salt and pepper.
- > TIP: This step can be done ahead of time, if so, cover and refrigerate.
- Place the roast in a small roasting pan, pour 1 cup red wine on top and lightly rub 2 Tbsp of Massachusetts Rubies on top surface using the back of a spoon.
- Place the roast in the oven and cook for approximately 1 hr 10 minutes or 160° internal temperature.
- Remove the pan from oven and cover loosely with foil. Let stand for 15 minutes before serving.
- Drain drippings from roasting pan into skillet. Add all finishing sauce ingredients and warm over medium/medium low heat.
- Transfer the roast to a serving plate, drizzle finishing sauce on top and garnish on either side with sliced apples and/or figs.