



HONEY ROASTED PORK LOIN

Total Time 1h05 Prep Time 15 min Cook Time 50 min

Servings 4

INGREDIENTS

- 2lbs Kapuskasing Meats pork loin (boneless)
- to taste salt and pepper
- 1/4 cup honey
- 2 tablespoons orange juice
- 2 1/2 tablespoons olive oil
- 1/2 teaspoon thyme
- 1/2cup chicken broth

DIRECTIONS

1. Preheat the oven to 385°F.
2. Season your Kapuskasing Meats pork loin and place in a roasting pan.
3. In a separate bowl, mix together the honey, juice, oil and thyme.
4. Pour over the pork.
5. Add the broth to the pan.
6. Bake until internal temperature reaches 150°F (45-60 minutes).
7. Baste frequently.
8. Strain the pan juices into a saucepan.
9. Reduce until slightly thickened.
10. Serve over the sliced pork.

