

Pork Loin with Apricots

Carl & John Rasmussen - December 07, 2003

Ingredients:

4 lbs. pork loin
1/4 tsp. allspice
1/4 tsp. coriander
1 tsp. salt
1/4 tsp. pepper
4 Tbsp. olive oil
1 C. onion, chopped
1 can (15 oz.) apricots, crushed
1 jar (18 oz.) apricot preserves, divided
2 Tbsp. fresh ginger, grated
1 1/2 C. white wine, cider
salt and pepper to taste
4 Tbsp. honey, divided
1/2 C. pecan pieces

How to Prepare:

Combine the allspice, coriander, salt and pepper as a spice rub. Pat the loin dry and rub with spices. Allow to marinate. Heat oil in a 12-inch Dutch oven over medium high heat and brown the loin well on all sides. About 10-15 minutes. Remove to a separate plate. Add onion to the pot and cook until translucent. Add more oil if necessary. Combine the apricots, 1/2 of the preserves, ginger, white wine, 2 Tbsp. honey, salt and pepper.

Return the loin to the pot and cook at 350 degrees for about 1 1/2 hours. (8-10 coals on bottom and ring the lid with coals) Remove 1 C. of the drippings to another pot and add 2 Tbsp. honey, the remaining preserves and the pecans. Cook over medium high heat to reduce. When loin reaches 170 degrees, remove to display lid and allow to rest 10-15 minutes.

Garnish with lettuce and your choice of fruits or vegetables.

Taken from the 2003 Utah Davis County Fair Dutch oven cook-off.

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