



Raspberry Glazed Pork

Servings: **12 servings**

Author of *The Southern Foodie's Guide to the Pig*, Chris Chamberlain doesn't necessarily think pork should replace the turkey on Thanksgiving tables this year, but he does plan to add Raspberry Glazed Pork to his spread. Shared by Chef's Market in the Nashville area, this recipe features a sweet, mustardy glaze on a traditional pork loin.

Ingredients

1 1 lb.) 1 (2.5-3 lb.) pork loin
5 5 oz. frozen raspberries
1/4 1/4 1/4 cup red currant jelly
2 2 Tbsp. sugar
1.5 1.5 1.5 tsp. lemon juice
1/8 1/8 1/8 tsp. finely grated lemon peel
Dash Dash of salt
1 1 1 cup firmly packed brown sugar
1 2/3 1 2/3 2/3 cups honey
4 4 4 cups whole-grain Dijon mustard

Directions

Preheat the oven to 300 degrees. Combine the raspberries, jelly, sugar, lemon juice, lemon peel, salt, brown sugar, honey and mustard in a large bowl to make the glaze. Place the pork loin on a baking sheet and generously brush the glaze all over. Cook for 1 hour and 25 minutes. Let it sit for 10 minutes after removal. Serve in 1/4-inch thick slices to make 12 servings.

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