

Apricot Pork Loin Roast

Makes 8 servings

1/2 cup dry cooking sherry or chicken broth
1/2 cup soy sauce
2 cloves garlic, minced
2 tablespoons dry mustard
2 teaspoons dried thyme
1 teaspoon ground ginger
1 boneless pork loin roast (4 to 5 pounds)

APRICOT SAUCE:

1 (10-ounce) jar apricot preserves
2 tablespoons dry cooking sherry or chicken broth
1 tablespoon soy sauce

In a large plastic bag or glass dish, combine first six ingredients; mix well. Add pork roast, turning to coat all sides. Cover and refrigerate 3-4 hours, turning occasionally. Remove meat and discard marinade. Place roast with fat side up on a rack in a shallow roasting pan. Insert meat thermometer. Bake, uncovered, at 325° for 2 to 2-1/2 hours or until the thermometer reads 160°. Cover and let stand 15 minutes before carving. Meanwhile, in a small saucepan, combine apricot sauce ingredients. Heat and stir until well mixed and heated through. Serve with roast.

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