

# ROASTED PORK LOIN WITH PEACH AND CRANBERRY RELISH

Colorful relish tops herb roasted pork bringing a pop of color and flavor to the plate. Seasonally, substitute ripe fresh mango for the peaches.

*by Chef John Findley, Executive Chef, The University Club of MSU*

**Featured Food:** Pork

**Yield:** Serves 6

## Ingredients

2 lb. boneless pork loin                      1 scallion, diced  
Salt, pepper, garlic, herbs for pork    ¼ red pepper, diced  
1 peach pitted, peeled, and diced    1 oz. olive oil  
4 oz. dried cranberries

## Preparation

Preheat oven to 375 degrees. Put pork loin on a tray with a baking rack.

Season pork with salt, pepper, garlic and herbs. Place in oven for 30 minutes at 375. Turn oven down to 325 and roast for another 15-25 minutes or until pork has reached an internal temperature of 150 degrees.

Remove from oven and let set for at least 10 minutes. Carve and serve.

For the relish: use a small mixing bowl and add peaches, cranberries, scallions, pepper, and olive oil. Mix well and season with salt, pepper, and garlic to taste.