

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.