



## Pomegranate Marinated Roast Loin of Pork with Roasted Pear Chutney

### Servings: 6

#### Marinade

- 1/3 cup pomegranate juice
- 1 Tablespoon lemon juice
- 4 cloves garlic, chopped
- 1 tablespoon olive oil
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 1 teaspoon cumin
- 1/2 teaspoon sea salt
- 1/4 teaspoon ground black pepper

#### Pork

- 2 - 2.5 pound portion of center cut pork loin (5 oz. portions)
- 1 tablespoon olive oil
- Rosemary sprigs

#### Garnish

- 1/3 cup pomegranate seeds
- Flat Leaf Parsley (optional)

Whisk pomegranate juice, lemon juice, garlic, olive oil, ginger, cinnamon, cumin, sea salt and pepper together in a dish large enough to accommodate the pork. Add pork and toss to coat. Cover and marinate at least 2 hours, or up to 1 day in the refrigerator.

Preheat oven to 350°F. Drain and pat pork dry. Trim excess fat off loin if necessary. Straddle a flameproof roasting pan over 2 burners and heat the olive oil over medium-high heat. Brown pork on all sides. Then transfer to large plate. Deglaze the pan with water enough to loosen any browned pieces. The deglazing liquid can remain in the pan.

Put a metal rack in pan and place rosemary sprigs atop it, then place the loin on top of the sprigs, fat side up. Add more water if needed — this is to prevent the drippings from burning on the bottom of the pan and to keep the meat moist during roasting. Transfer to oven and roast until thermometer inserted into center of pork registers 150°F, about 35 minutes. Monitor the pork periodically during the roasting process to ensure that there is enough moisture in the pan to prevent the bottom from scorching.

Transfer pork to platter and tent with foil to keep warm for a few minutes before serving. Slice after meat has had a bit of a chance to rest and the juices have been reabsorbed.

Slice and plate with Roasted Pear Chutney. Sprinkle pomegranates atop chutney and allow to fall around plate for a festive presentation. Enjoy!

### IN YOUR GLASS

*You are likely to find many wines that will provide real pleasure with this dish. Two favorites in our house are a balanced, fruity Pinot Noir from France's celebrated Burgundy region or Shafer's Merlot. The pomegranate and spices make for an intriguing combination with wines that are notably fruit forward.*



## Roasted Pear Chutney

*Yield: 2-3 cups*

2 ripe, Bosc pears, medium dice  
2 Tablespoons fresh Meyer lemon juice  
3 Tablespoons organic sugar  
1 teaspoon ground cinnamon  
½ teaspoon allspice  
¼ teaspoon ground cloves  
2 teaspoons canola oil  
¼ cup maple syrup  
½ medium red onion, sliced  
1 garlic clove, minced  
1 teaspoon grated fresh ginger  
3 tablespoons golden raisins  
½ cup white wine vinegar  
1 teaspoon red pepper flakes  
1 teaspoon chopped fresh thyme

Preheat the oven to 350°F.

Toss the pears with lemon juice, 1 Tablespoon of the sugar, cinnamon, allspice and cloves. Transfer to a greased (with 1 teaspoon of canola oil) sheet pan and roast 20 minutes or until tender but still holding their shape. Remove from oven and cool.

Meanwhile, add remaining canola oil to small saucepan and sauté onions over medium heat. When onions are translucent, add garlic and continue to sauté just until the fragrance is evident. Add remaining ingredients and bring to a simmer. Reduce heat and simmer for 5 minutes. Remove from heat and cool.

Combine cooled pears and cooled onion mixture. Cover and refrigerate at least 2 hours before serving to allow the flavors to combine.