

Orange-Glazed Pork Loin



Ingredients

- 1 teaspoon salt
- 1 garlic clove, minced
- 2 to 3 fresh thyme sprigs or 1/4 teaspoon dried thyme
- 1/4 teaspoon ground ginger
- 1/4 teaspoon pepper
- 1 boneless pork loin roast (5 pounds)

Glaze:

- 1 cup orange juice
- 1/4 cup packed brown sugar
- 1 tablespoon Dijon mustard
- 1/3 cup cold water
- 1 tablespoon cornstarch

Directions

1. Preheat oven to 350°. Combine the first 5 ingredients; rub over roast. Place fat side up on a rack in a shallow roasting pan. Bake, uncovered, for 1 hour.
2. Meanwhile, in a saucepan over medium heat, combine orange juice, brown sugar and mustard. In a small bowl, mix water and cornstarch until smooth. Add to orange juice mixture. Bring to a boil; cook and stir 2 minutes. Reserve 1 cup glaze for serving; brush half of remaining glaze over roast.
3. Bake until a thermometer reads 145°, 20-40 minutes longer, brushing occasionally with remaining glaze. Let stand 10 minutes before slicing. Reheat reserved glaze; serve with roast.