

BILL NEAL'S PORK LOIN



1 2 1/2 lb boneless pork tenderloin, tied
Juice and zest of 1 lemon
Juice and zest of 1 orange
1/4 c plus 1 T apricot jame, divided
1 T Chinese chili paste with garlic
1 T dry mustard
1/4 c vegetable oil
1/4 c reduced-sodium soy sauce
4 T mustard seeds
1 c beef stock
2 T dry sherry
Salt & pepper to taste

Make a marinade by combining lemon juice and zest, orange juice and zest, 1/4 c apricot jam, chili paste, mustard, oil and soy sauce. Add the pork loin and marinate in the refrigerator, turning occasionally, for 6-24 hours.

Preheat oven to 325 degrees. Remove the pork from the marinade, reserving the marinade. Press mustard seeds into the meat.

Roast on a rack in a pan 2 to 2 1/2 hours, until internal temperature reaches 160 degrees. Add a little water to the pan occasionally to prevent drippings from burning.

Remove pork to a heating platter. Put the roasting pan over a burner on high heat. Add reserved marinade, beef stock and 1 T apricot jam. Boil down until thickened. Add sherry and salt and pepper to taste. Carve the meat and pour the sauce over.