



SPOTLIGHT RECIPE

Ingredients

Servings: 6

- 1 teaspoon black pepper
- 1 teaspoon salt, kosher
- 1/2 teaspoon dried, basil, crushed
- 1/2 teaspoon dried tarragon, crushed
- 1/2 teaspoon dried oregano, crumbled
- 1/8 teaspoon dried marjoram, ground
- 1/8 teaspoon dried thyme, ground
- 1/8 teaspoon garlic powder
- 3 tablespoons unsweetened applesauce
- 1/8 ounce honey
- 1 1/2 pound pork loin, boneless
- 3/4 cup brown gravy

Side dishes

- Fresh Spätzle
- Braised Red Cabbage

HONEY-APPLE PORK ROAST

- In a bowl, combine the pepper, salt, basil, tarragon, oregano, marjoram, thyme, garlic powder, applesauce and honey.
- Place the pork loin in a roasting pan. Cover with the spice-honey mixture.
- Roast the pork loin in a regular oven at 350 F until the internal temperature reaches 155 F.
- Prepare the gravy according to the recipe while the pork roasts.
- Move the pork to a carving board.
- Remove excess fat from the drippings, and then add to the brown gravy. Stir well to blend. Heat to boiling.
- Slice the pork across the grain in 1/2-inch slices. Pour the gravy over the pork.