

CAFE THOMPSON RECIPE

SAGE-ROASTED PORK LOIN WITH CHERRY COMPOTE

SERVES 10



INGREDIENTS

For the pork loin

- 2 tablespoons canola oil
- 1/2 cup sage, chopped
- 2 tablespoons granulated garlic
- 2 tablespoons kosher salt
- 2 tablespoons Dijon mustard
- 1 tablespoon ground black pepper
- One 5-pound boneless pork loin

For the cherry compote

- 1 cup maple syrup
- 1 cup water
- 1 cup dried cherries
- 1 cup apple juice
- 1 tablespoon lemon juice
- 1 teaspoon salt

DIRECTIONS

For the pork loin

In a mixing bowl, combine the canola oil, sage, garlic, salt, Dijon mustard and pepper.

Rub the pork loin with the sage-garlic mixture. Marinate for 24 hours in the refrigerator.

Preheat the oven to 400 F.

Place the pork loin on a sheet tray and position a resting rack underneath the tray. Place in the oven and cook 20 to 25 minutes or until the internal temperature reaches 160 F.

Remove from the oven and keep hot.

For the cherry compote

Place the maple syrup, water, dried cherries, apple juice, lemon juice and salt in a saucepot. Place over medium heat, bring to a simmer and then reduce the heat to low.

Let cook for 45 to 50 minutes. Remove from the heat and keep refrigerated.

To serve slice the pork loin and put onto a plate. Garnish with a dollop of cherry compote. Serve immediately.

Side dishes

Whipped Potatoes • Green Beans

