

# Bourbon Pork Loin

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Preparation: 30 to 45 minutes  
Cooking: 45 minutes to an hour  
Serves: 8  
Cuisine: American  
Meal: Main Course  
Season: Christmas



This is a modified version of a recipe found on a website.

## Notes

Some use maple syrup but I prefer the taste of pure honey mixed with the flavour of pork meat. Same for apples; as some people add one or two. I don't like them but you if you fancy, feel free to add them.

Also, using lard makes this dish very heavy but using olive oil is pointless as its flavour will be missed. But if you have nothing else, use them. It won't hurt.

## The Glaze

½ cup Honey	4	Onion
50 ml Bourbon whiskey		Oil
1 tbsp Apple Vinegar		

## The Spice Cover

Salt and pepper	Mustard
Paprika	Thyme

## The Meat

2 kg Pork loin  
1.5 kg Potato

## Others

1 Onion  
1 Green Apple  
Lard or oil

# Directions

1. Combine the spice rub ingredients, and rub all over the pork. Let sit at room temperature as you preheat your oven to 110°C.
2. Place the pork on a skillet, then place in the oven and roast the pork for about 35 minutes. As the pork roasts, combine the glaze ingredients in a small saucepan; bring to a simmer over medium-low heat and simmer until dark and thickened, about 15 minutes. Set the glaze aside.
3. Remove the cooked pork and set on a cutting board to rest; loosely tent with tin foil. Increase the oven temperature to 260°C. As the oven heats, place the skillet on the stove top, and add the oil, onion, and a few sprinkles of salt; cook until the onions are softened. Be careful because once onions start to caramelize they will quickly burn. Cover the pork liberally with glaze.
4. Roast a little bit more, less than 5 minutes. Let it rest and serve with smashed potatoes and vegs.

\*\* If you decide to add apples, they go at the end of the 3rd step, before dripping glaze on the meat.