



## Cider Roasted Pork Loin

*Adapted from Cooking Light*

BAH Note: The cider reduction can be made ahead of time and gently warmed on the stove over a very low flame until you are ready to use it to baste the pork.

- 3 cups apple cider plus 2 cups apple cider
- 3 cups ice
- 1/4 cup kosher salt
- 1 tablespoon black pepper
- 1 tablespoon coriander
- 1 bay leaf
- 2 pounds pork loin, trimmed
- 1 1/2 teaspoons fresh rosemary, chopped
- 1 1/2 teaspoons fresh sage, chopped

Bring 3 cups of cider, salt, pepper, and coriander to a boil in a saucepan. Remove from the heat, add the ice, and cool completely. Transfer the brine to a large zip top bag, add the pork loin, and refrigerate for 8 hour.

When ready to cook, heat the oven to 350 degrees and line a sheet pan with aluminum foil. Insert a cooling rack or broiler pan coated with nonstick cooking spray. Remove pork from brine and place on the prepared rack. Spray the pork lightly with cooking spray and sprinkle the rosemary and sage onto the pork. Bake for 1 hour or until the temperature registers 155 degrees.

While the pork cooks, bring the remaining 2 cups of cider to a boil in a small saucepan. Cook until it reduces to about 1/2 cup.

Use the reduced cider syrup to carefully baste the pork twice during the last 20 minutes of cooking time.

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