






Sticky Pork with Apricot and Cranberry Sauce

 Prep time:	15 minutes
 Cook time:	1.5 hours
 Serves:	4-6



Ingredients

½ cup **Craig's Apricot Jam**

250ml **Golden Circle Apricot Nectar juice**

2 tsp olive oil

1 tsp salt flakes

1.4 kg loin of pork, scored

Apricot & Cranberry Sauce

2 shallots, peeled and finely chopped

125ml **Golden Circle Apricot Nectar juice**

½ cup Craisins, soaked in ½ cup boiling water

1½ Tbsp red wine vinegar

Freshly ground pepper & salt

Method

1. Heat **Craig's Apricot jam** and **Golden Circle Apricot Nectar juice** in a saucepan. Set aside. Massage pork skin with olive oil, then rub with salt. Place in a roasting pan and cook in a preheated oven of 220°C for 20-25 minutes, until the skin is bubbling and crisp. Remove from oven and brush all over with apricot jam mixture.

2. Reduce oven temperature to 180°C and return pork to oven. Continue roasting for a further 50 to 55 minutes or until the internal temperature reaches 68°C. Remove pork from pan and cover with foil to rest.

3. Meanwhile, add shallots to pan and sauté until lightly browned. Add remaining apricot nectar and jam mixture and **125ml Golden Circle Apricot Nectar juice**. Add craisins in water, vinegar, and season with pepper & salt. Cook, for 5 minutes. Stir in chopped thyme and parsley. Slice pork and divide amongst plates. Spoon over cranberry sauce.

1 tsp chopped fresh thyme

1 tsp chopped parsley