

STICKY PORK WITH APRICOT AND CRANBERRY SAUCE



Serves 4–6



Prep Time 15 minutes



Cook Time 1.5 hours



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
- water
- **Apricot & Cranberry Sauce**
- 2 shallots, peeled and finely chopped

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.

- 125ml **Golden Circle Apricot Nectar juice**
 - ½ cup Craisins, soaked in ½ cup boiling water
 - 1½ Tbsp red wine vinegar
 - Freshly ground pepper & salt
 - 1 tsp chopped fresh thyme
 - 1 tsp chopped parsley
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.