



PORK LOIN WITH BACON AND BROWN SUGAR GLAZE

INGREDIENTS:

1 boneless pork loin, about 5 to 6 pounds

4 to 6 slices bacon

Rub Mixture:

1 teaspoon chili powder

1/2 teaspoon paprika

1 1/2 teaspoons salt

1/2 teaspoon coarse ground black pepper

1/2 teaspoon ground cumin

1 teaspoon ground cinnamon

Glaze:

1 cup light brown sugar, packed

2 tablespoons flour

2 tablespoons cider vinegar

1/2 teaspoon dry mustard



Serves 6 to 8

This bacon-wrapped pork loin is finished with a delicious brown sugar glaze.

Heat oven to 350°.

Place pork loin in a roasting pan. Combine the rub ingredients and rub over the pork. Cut each strip of bacon in half crosswise and lay them over the pork loin. Roast for about 1 1/2 to 2 hours, or until the pork registers about 150°.

In the meantime, combine the brown sugar, flour, cider vinegar, and dry mustard in a saucepan. Bring to a simmer and simmer for about 1 minute. Spoon over the pork and return to the oven. Roast for about 15 to 20 minutes longer, or until pork registers 160°.