



SERVING SIZE: 8 | PREP TIME: 20 MINUTES, PLUS 4 TO 6 HOURS BRINING | COOK TIME: 1 ¼ HOURS

# Cider-Brined Pork Roast with Sweet and Spicy Apples

Feed a crowd with this warming combination of tangy cider, sweet and spicy apples and succulent pork roast

## INGREDIENTS:

### Cider-Brined Pork Roast

- 1 *Open Prairie®* Natural\* Pork loin roast, chine bone cracked, about 5 pounds
- 5 c apple cider
- ½ c plus 1 Tbsp plain table or sea salt
- ⅓ c plus 1 Tbsp packed light brown sugar
- 5 c iced water
- 1 Tbsp dried rosemary

## INGREDIENTS:

### Sweet and Spicy Apples

- 4 baking apples, such as Golden Delicious, Fuji or Cortland, peeled, cored, and cut into eighths
- 1 jalapeño chile, seeded and finely chopped
- 2 Tbsp honey

## DIRECTIONS:

1. In large non-aluminum saucepan whisk cider, salt and sugar to dissolve salt and sugar.
2. Stir in iced water and rosemary.
3. Add pork loin roast to pot, meaty side down.
4. Refrigerate for 4 to 6 hours.
5. Preheat oven to 450°F.
6. Remove pork from brine; discard brine. Pat pork dry with paper towels.
7. Tie roast crosswise with kitchen twine to hold its shape.
8. Place pork, bone side down (no rack needed), in shallow roasting pan.
9. Roast for 15 minutes. Reduce temperature to 350°F. Roast until instant-read thermometer inserted in thickest part of roast not touching a bone reads 145°F, about 1 hour.
10. Transfer pork to chopping board and let stand for 15 minutes.
11. **For Sweet and Spicy Apples:** Increase oven temperature to 425°F. Pour out all but 1 Tbsp fat from pan.
12. Add apples and jalapeño and stir to coat.
13. Return to oven and roast until apples are barely tender, about 10 minutes.
14. Remove from heat and stir in honey.
15. Carve roast and serve with apples.

SERVINGS: 1 | CALORIES: 485 | TOTAL FAT: 24g | SODIUM: 844mg | TOTAL CARBOHYDRATE: 20g | PROTEIN: 44g

\*Minimally processed. No artificial ingredients.

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