

A Spicy Roast To Heat Up Your Winter Menu

(NAPSA)—Winter Glazed Roast Pork with Apples is an elegant, yet easy dish that will convince guests you've had formal culinary training. The pork loin is covered with a tangy Tabasco® sauce glaze, roasted to mouthwatering tenderness and handsomely garnished with slices of sautéed apples and onions. As temperatures cool down and appetites heat up, this warm and colorful recipe is an ideal centerpiece for any seasonal feast.

Winter Glazed Roast Pork with Apples

- 1 (4-pound) boneless pork loin roast
- ½ teaspoon salt
- ½ cup red wine vinegar
- ½ cup sugar
- ½ cup water
- ¼ cup ketchup
- 2 tablespoons soy sauce
- 1 tablespoon cornstarch
- 1½ teaspoons Tabasco® brand pepper sauce
- 1 large white onion, cut in half and cut into ½-inch thick slices
- 1 tablespoon butter or margarine
- 1 tablespoon vegetable oil
- 2 large red cooking apples, cored and sliced
- Rosemary sprigs (optional)

Preheat oven to 325°F.

Sprinkle pork loin roast with salt; place fat-side up in open roasting pan. Roast pork 1½ hours or until the thermometer inserted in center reaches 160°F.



Meanwhile, combine red wine vinegar, sugar, water, ketchup, soy sauce, cornstarch and Tabasco sauce in a 2-quart saucepan. Cook over medium heat until mixture thickens; stirring constantly. Boil 1 minute. Set aside half of this sauce mixture.

During the last 30 minutes the pork is roasting, brush pork several times with half of the sauce mixture. When the pork has finished roasting, let stand 15 minutes for easier carving.

Cook onion in butter and oil in a 12-inch skillet over medium heat 10 minutes; stirring occasionally. Add apple slices; cook 5 minutes or until onions and apples are tender. Toss apples and onions with remaining Tabasco sauce mixture.

To serve, place roast on a large platter. Add onion and apple mixture. Garnish with rosemary sprigs, if desired.

Makes 8 to 10 servings.