

# Cranberry Stuffed Pork Roast

## Winner in Entrees

Submitted by  
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## ingredients

<b>3/4 cup</b>	fresh cranberries chopped
<b>1 Tbsp</b>	fresh ginger minced
<b>1 Tbsp</b>	orange rind
<b>1 ½ tsp</b>	cumin
<b>1/2 tsp</b>	cinnamon
<b>4 Lbs</b>	boneless pork loin
<b>1/4 cup</b>	brown sugar
<b>2 tsp</b>	flour
<b>2 tsp</b>	cider vinegar
<b>1 tsp</b>	dry mustard
<b>1 tsp</b>	cornstarch
	salt and pepper to taste

## instructions

- Combine cranberries, ginger, orange rind, 1/2 tsp cumin, 1/2 tsp cinnamon, salt and pepper.
- Slit roast, spoon cranberry stuffing in and, tie roast with cotton cord, place into roasting pan. Combine sugar, flour, vinegar, mustard, and remaining cumin. Pour over roast cover with tent in foil.
- Bake for 1 ½ hours at 325F, or 160C on meat thermometer. Remove roast.
- Take drippings put into sauce pan, add remaining cumin, mix cornstarch with water, add. Heat until boiling, stirring for 2 minutes. Pour over sliced roast pork.

