

Glazed Pork Loin Roast with Peach Barbeque Sauce

This is a simple, yet laid-back recipe and goes great with some grilled corn and a baked potato. During roasting, brush the pork with peach barbeque sauce to create a sweet, sticky glaze. Since it's not quite peach season yet, I opted for frozen peaches for this – they're always available and hold their shape well. But once fresh peaches are available, by all means use them. Just take care not to cook them too long in the sauce. They'll disintegrate.



Tools

- Chef knife
- Paring knife
- Saucepan
- Grill
- Instant-read thermometer
- Basting brush
- Bowl
- Cutting board
- Plastic wrap

Ingredients

Sweat in 1 tablespoon olive oil; Add:

- 1/2 cup onion, diced
- 1 tablespoon garlic, minced
- 1 tablespoon fresh ginger, minced
- 1/4 teaspoon red pepper flakes
- 1 1/2 cups 100% peach juice or nectar

Stir in; Simmer:

- 1 cup frozen sliced peaches
- 1/2 cup peach preserves
- 1/4 cup ketchup
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- 2 teaspoons fresh lime juice
- 1 cinnamon stick

Grill and Baste:

- 1 boneless pork loin roast, trimmed, seasoned with salt and pepper (2 lb)

Instructions

1. Preheat grill. (325-400 degrees)
2. Sweat onion, garlic, ginger, and pepper flakes in oil in a saucepan over medium-low heat until soft, about 5 minutes. Add nectar, increase heat to medium-high, and simmer until reduced to 1 cup, about 10 minutes.
3. Stir in remaining ingredients (except pork loin), reduce heat to medium, and simmer until sauce has thickened slightly, 10 minutes; discard cinnamon stick. Reserve 1/2 cup sauce for basting the roast during cooking, then transfer remaining sauce to a bowl, cool, and cover with plastic wrap. (Store up to 1 week in the refrigerator.)
4. Grill pork loin first over heat to sear top side, about 5 minutes.
5. Baste with 1/2 cup reserved sauce, roast turning to

baste every 10 minutes, until an instant-read thermometer inserted in the center registers 155 degrees, 45 minutes to 1 hour. Remove from grill, let rest 5 minutes, then cut into 1/2"-thick slices. Serve with remaining sauce and some grilled vegetables.