

Cherry Salsa Topped Pork Loin



PORK LOIN INGREDIENTS

1 tsp sea salt
1 tsp freshly ground black pepper
2 tbsp olive oil
1 (2/3) lb boneless pork loin
Cherry salsa

SALSA INGREDIENTS

1 lb dark sweet cherries, pitted & chopped
Zest & juice of 1 lime
1/2 cup cherry preserves
2 tbsp red onion, minced
1 jalapeño, ribbed, seeded & minced
2 tbsp cilantro, chopped

DIRECTIONS

For salsa, combine all ingredients in medium bowl and stir to blend. Cover and chill 1-2 hours. Preheat oven to 350°. Add salt and pepper to a small bowl and whisk in olive oil. Rub the mixture over pork loin placed in a well-oiled roasting pan. Cook 1-1 1/2 hours or until temp measures 145° with an instant-read thermometer. Temp will rise with resting. Remove pork from oven and let rest 15 minutes before slicing. Top pork with salsa and enjoy with a glass of Lizzy James Zinfandel!