

ROAST PORKLOIN with ORANGE

Ingredients:

- 1 tbsp coconut sugar
- 1 tbsp sea salt
- 2 tsp cumin
- 2 tsp onion powder
- 2 tsp garlic powder
- 3 tsp paprika
- 2 tsp dried oregano
- 3 lbs boneless porkloin
- 6 oz organic orange marmalade

Instructions:

1. Mix all the dry ingredients.
2. Coat porkloin on all sides with dry rub.
3. Refrigerate for at least 3 hours or up to 8 hours.
4. Preheat oven to 350 degrees F.
5. Place porkloin in a baking pan or cast-iron pan.
6. Bake for about 2 hours or until internal temperature reaches 160 degrees F.
7. Remove from oven and spread orange marmalade on top of the porkloin.
8. Put back in the oven for another 30 minutes.
9. Remove and let rest for 15 minutes before carving.
10. Pour the porkloin juice into a saucepan.
11. Put the saucepan on the stove at low-to-medium heat till reduced to gravy consistency.
12. Serve sauce with porkloin.
13. Serve with fresh orange slices.