

## *Cranberry Pork Loin*

*Patricia Cooper*

2 ½-3 lbs. boneless pork loin roast	½ cup cranberry juice
Garlic pepper	1 tsp. dry mustard
1 (16 oz.) can jellied cranberry sauce	2 Tbsp. cornstarch
½ cup sugar	2 Tbsp. cold water
	1 tsp. salt

Season roast with garlic pepper and broil until brown on both sides. Place roast in slow cooker. Combine cranberry juice, mustard, cranberry sauce, and sugar, and pour over roast. Cover and cook on low 6 to 8 hours.

Skim fat from juices. Measure 2 cups; add water if necessary. Pour into saucepan. Bring to boil. Combine cornstarch and water to make paste. Stir into gravy. Cook and stir until thickened. Season with salt.

## *Grilled Pork Tenderloin with Red Plum Sauce*

*Stacy Lundy*

2 ¾ lbs. pork tenderloins	<b>Red Plum Sauce:</b>
½ cup peanut oil	¾ cup chopped onions
⅓ cup soy sauce	2 Tbsp. butter or margarine
¼ cup red wine vinegar	1 (10 oz.) jar red plum jam
3 Tbsp. lemon juice	½ cup firmly packed brown sugar
2 Tbsp. Worcestershire sauce	⅓ cup chili sauce
1 clove garlic, minced	¼ cup soy sauce
1 Tbsp. parsley	2 Tbsp. lemon juice
1 Tbsp. dry mustard	2 tsp. prepared mustard
1 ½ tsp. pepper	3 drops hot sauce

Combine first 9 ingredients and place in Ziploc bag with pork; marinate at least 2 to 4 hours. Grill until done.

**Red Plum Sauce:** Sauté onion in butter. Add remaining ingredients with onions in saucepan and cook over medium heat, uncovered, for 15 minutes, stirring often. *May use as a baste during cooking or serve as sauce, which is what I do.*