Coffee-Crusted Pork Loin with Cranberry Marmalade



Ingredients

Pork:

1 pork loin roast, centre cut, boneless, about 2 lb / 1 kg
2 tsp / 10 mL canola oil
1 Tbsp / 15 mL EACH ground coffee and chili powder
2 tsp / 10 mL packed brown sugar
1 tsp / 5 mL EACH ground cinnamon and salt
½ tsp / 2 mL dried oregano leaves

Marmalade:

2 ½ cups / 625 mL frozen cranberries
½ cup / 125 mL granulated sugar
¼ cup / 50 mL packed brown sugar
¼ cup / 50 mL EACH spiced rum and cranberry juice
2 Tbsp / 30 mL lemon juice
1 tsp / 5 mL lemon zest

Directions

For the pork:

1. Place roast on cutting board and brush all sides with oil. Set aside.
2. In small bowl, thoroughly combine remaining ingredients. Rub all sides of roast with spice mixture. Place roast in resealable bag and refrigerate for 12-24 hours.
3. Remove roast from refrigerator and let sit at room temperature for 1 hour prior to cooking.
4. Preheat oven to 350°F. Place roast on rack in shallow roasting pan. Roast in preheated oven until internal temperature registers 155°F, 55-60 minutes.
5. Transfer roast to cutting board. Tent loosely with foil and let rest 5 minutes before carving into ¼-inch thick slices. Drizzle with pan juices, if desired. Serve with marmalade.

For the marmalade:

1. In medium saucepan, combine cranberries, sugars, rum and juices. Bring mixture to a boil over medium-high heat. Stir to dissolve sugars.
2. Reduce heat to medium-low. Cover and simmer for 10 minutes, stirring occasionally.
3. Remove saucepan from heat and mash cranberries with back of cooking spoon.
4. Stir in lemon zest and allow mixture to cool to room temperature. Mixture will thicken as it cools.
5. Transfer mixture to glass bowl or plastic container. Cover and chill for at least 2 hours. Marmalade can be made ahead and stored in refrigerator for up to 4 days.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 40
- **Cook Time (Minutes):** 70
- **Number of Servings:** 6-8