

Rosemary Pork Loin with Port & Fig Purée



Ingredients

Roast:

1 Tbsp / 15 mL canola oil
1 pork loin, centre roast, boneless, about 3 lb / 1.5 kg
Salt and ground black pepper
½ cup / 125 mL sodium-reduced chicken broth
2 Tbsp / 30 mL chopped fresh rosemary
1 clove garlic, minced

Sauce:

2 ½ cups / 625 mL port
1 ¼ cups / 300 mL sodium-reduced chicken broth
8 dried figs, coarsely chopped
2 sprigs fresh rosemary
3 star anise
1 Tbsp / 15 mL liquid honey
3 Tbsp / 45 mL unsalted butter
Salt and ground black pepper to taste

Directions

For the roast:

1. In large nonstick skillet, heat oil over medium-high heat.
2. Season roast with salt and pepper. Brown roast on all sides; transfer to slow cooker.
3. Add broth and sprinkle roast with rosemary and garlic. Cover and cook on LOW, 6-8 hours.
4. Remove roast from slow cooker onto a cutting board. Carve roast into ¼-inch slices. Serve with sauce.

For the sauce:

1. In medium saucepan, combine all sauce ingredients, except butter, salt and pepper.
2. Boil over medium-high heat until reduced by half, about 30 minutes.
3. Discard rosemary sprigs and star anise. Transfer mixture to a blender; puree until smooth.
4. Blend in the butter. Season with salt and pepper according to taste. Sauce can be prepared in advance. Reheat prior to serving.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 6.5-8 hrs
- **Number of Servings:** 8-10