



## Maple-Brined Pork Loin



Prep	Cook	Ready In
15 m	1 h 5 m	9 h 20 m

allrecipes!

**Smart&Final.**

Smart & Final  
13110 San Pablo Ave  
RICHMOND, CA  
94805

Recipe By: Chef John

"This recipe for maple-brined pork roast is a delicious way for you to experience just how easy a simple brine really is. I love the way the meat gets infused with that subtly-sweet maple flavor."

### Ingredients

1 quart cold water	1/2 teaspoon red pepper flakes
1/4 cup salt	1 (2 1/2 pound) boneless pork loin roast
1/3 cup maple syrup	salt and freshly ground black pepper
3 cloves garlic, crushed	1 tablespoon vegetable oil
3 tablespoons chopped fresh ginger	2 tablespoons maple syrup
2 teaspoons dried rosemary	2 tablespoons Dijon mustard
1 tablespoon cracked black pepper	

### Pork Loin Roast

\$1.99 - expires in 3 days

### Directions

- Mix water, salt, 1/3 cup maple syrup, garlic, ginger, rosemary, black pepper, and red pepper flakes in a large bowl. Place pork loin in brine mixture and refrigerate for 8 to 10 hours.
- Remove pork from brine, pat dry, and season all sides with salt and black pepper.
- Preheat oven to 325 degrees F (165 degrees C).
- Heat vegetable oil in an oven-proof skillet over high heat. Cook pork, turning to brown each side, about 10 minutes total.
- Transfer skillet to the oven and roast until pork is browned, about 40 minutes.
- Mix 2 tablespoons maple syrup and Dijon mustard together in a small bowl.
- Remove pork roast from the oven and spread maple syrup mixture on all sides. Cook for an additional 15 minutes, until the pork is no longer pink in the center. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).

ALL RIGHTS RESERVED © 2017 Allrecipes.com  
Printed From Allrecipes.com 7/9/2017

for 1 1/2 lb. pork loin:  
350°F for 35 min. to 1 hr,  
Check temperature at 35 min,  
and every few minutes  
after that.

Note: You can use half the amount of brine mixture.