

side for the large loin and 5 minutes per side for the smaller tenderloins, or until an instant-read meat thermometer registers 140°F (60°C) for medium.

☛ Transfer the pork to a work surface, cover with an aluminum foil tent and let rest for 8–10 minutes. Snip the strings if tied and thinly slice across the grain. Serve at once.

ROAST PORK LOIN

To roast the pork loin in the oven, preheat the oven to 400°F (200°C). You will need to make only half a recipe of the basting sauce. Place the marinated pork loin in a roasting pan and roast, brushing often with the basting sauce, until nicely glazed, about 1 hour and 10 minutes or until an instant-read meat thermometer registers 140°F (60°C) for medium.

APRICOT MUSTARD

MAKES ABOUT 3 CUPS (1½ LB/750 G)

This mustard must be made 2–3 weeks in advance of serving to allow the flavors to mellow. It can be stored in the refrigerator for up to several months. Or, ladle it into hot, sterilized jars.