

PORK LOIN WITH POMEGRANATE & ORANGE GLAZE

SERVES 6

Pomegranate syrup is available in specialty markets. Fresh or bottled pomegranate juice can be reduced over high heat to a syrupy consistency. Marinate the pork in the spice paste overnight for fullest flavor. The tenderloins can also be cooked in a broiler (griller) or the loin can be roasted in the oven (see right).

1 boneless pork loin, about 3 lb (1.5 kg), tied for roasting, or 3 pork tenderloins, about 1 lb (500 g) each

FOR THE SPICE PASTE:

2 teaspoons minced garlic
2 tablespoons apricot mustard (opposite) or hot Dijon mustard
finely grated zest of 1 orange
(see glossary)

1/3 cup (3 fl oz/80 ml) fresh orange juice
2 tablespoons grated, peeled fresh ginger
2 tablespoons pomegranate syrup
2 tablespoons soy sauce

FOR THE BASTING SAUCE:

1/3 cup (3 fl oz/80 ml) fresh orange juice
3 tablespoons honey
3 tablespoons pomegranate syrup
2 tablespoons soy sauce

Place the pork in a glass or plastic dish. To make the spice paste, in a bowl, combine the garlic, mustard, orange zest and juice, ginger, pomegranate syrup and soy sauce. Rub onto the meat, cover and marinate for at least 6 hours or overnight in the refrigerator. Bring to room temperature before grilling.

☛ Prepare a fire in a charcoal grill.

☛ To make the basting sauce, in a small bowl, mix the orange juice, honey, pomegranate syrup and soy sauce.

☛ Place the pork loin or tenderloins on an oiled grill rack not too close to the heat source. Grill, brushing with the basting sauce and turning often until nicely glazed, 15–20 minutes on each