

Featuring Tennessee Gourmet® Products

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**Pork & Pineapple**

1 Tbsp. Extra Virgin Olive Oil (EVOO)	Salt and pepper to taste
1 Tbsp. butter	1 (3 pound) boneless and rolled pork loin roast
4 large onions, thinly sliced	1 (jar) Deacon's First Fruits Pineapple Salsa
½ cup toasted pine nuts	

Heat oven to 350°F.

Coat a 9-by-13-inch baking dish with cooking spray. In a large nonstick skillet over medium heat, add EVOO and butter. Add onions; cook and stir for 15 minutes or until golden brown. Stir in pine nuts; remove from heat and cool slightly. Untie and stuff roast with about 2 cups onion mixture. Retie roast. Spread remaining onion mixture evenly on bottom of baking dish, and place roast on top of mixture.

In saucepan, heat the salsa. Pour mixture over roast, and bake 1 hour 30 minutes or until internal temperature reaches 155°F. Remove from oven, tent with foil. Let stand 10 minutes or until internal temperature reaches 160°F. Slice and serve roast with Salsa.