

Featuring Tennessee Gourmet® Products

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**Sassy Roast Pork**

1 14.5 oz can of vegetable broth  
1 cup Tennessee Gourmet® Sassy Apricot & Spice (your choice of flavor)  
1/4 cup onion, finely chopped  
2 tablespoons Dijon mustard  
Salt and pepper  
4 pound boneless pork loin roast

Combine mustard and Tennessee Gourmet® Sassy in a bowl and set aside.

Pour broth into a roasting pan and add onions. Salt and pepper the pork loin and place into pan. Spread glaze mixture over pork and place into preheated 350 degree oven for about 2 hours or until pork is no longer pink and juices run clear.