

Blood Orange Roast Pork Loin

Servings : 6

Amount	Measure	Ingredient - Preparation Method
10		blood oranges
3	pounds	boneless pork loin - rolled and tied
3	tablespoons	extra virgin olive oil - divided
1	large	onion - octored
2	fresh	rosemary sprig - leaves removed
1/2	cup	dry white wine
1/2	cup	low sodium chicken broth
1	large	garlic clove - pressed
		blood orange slices

Position rack in center of oven; preheat to 450. Using vege peeler, remove peel (orange part only) in strips from 3 blood oranges. Place pork in large roasting pan. Rub with 2 tablespoons oil; sprinkle with salt and pepper. Toss onion, orange peel and rosemary leaves with remaining oil in medium bowl. Season with salt and pepper. Arrange onion around pork. Roast until pork and onion are beginning to brown, about 25 minutes.

Squeeze enough juice from oranges to measure 3/4 cup; pour juice into small saucepan. Add wine, broth and garlic. Boil until reduced to 1.25 cups, about 7 minutes.

Add 1/2 cup orange juice mixture to roasting pan. Baste pork with pan juices. Reduce oven to 350. Continue roasting pork until pork reaches 145, basting and adding more juice as needed, about 30 minutes longer.

Place pork on platter and tent with foil. Place roasting pan over med-high heat; add remaining orange juice mixture and boil until slightly thickened, about 3 minutes. Remove strings from roast. Slice pork and put on platter.

Pour sauce and onion mixute over and around pork. Garnish with rosemary sprigs and blood orange slices.