

Roasted Pork Loin with Beer Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	butter
1	large	red onion - thinly sliced
2	cloves	garlic - minced
1	teaspoon	ground cumin
1/2	teaspoon	ground cinnamon
1/4	teaspoon	ground allspice
24	ounces	beer (not dark)
1/2	cup	dijon mustard
1/4	cup	honey
3 1/2	pounds	boneless pork loin - tied
2	tablespoons	vegetable oil
1	tablespoon	butter - room temp
1	tablespoon	all-purpose flour

Melt 2 tablespoons butter in heavy large saucepan over medium high heat. Add onion and saute until tender and golden brown, about 15 minutes. Add garlic, cumin, cinnamon and allspice and stir 1 minute. Add beer, mustard and honey and bring to a boil. Remove from heat. Puree in batches in blender until smooth. Cool to room temp. Pour into baking dish. Add pork loin, turn to coat. Cover and refrigerate 8 hours or overnight, turning occasionally.

Preheat oven to 375. Remove pork from marinade, pat dry. Reserve marinade. Heat oil in heavy large skillet over medium heat. Season pork with salt and pepper. Add to skillet and brown on all sides. Transfer to baking sheet with rim. Roast in oven for 3/4 to 1 hour or until 155. Transfer pork to cutting board and reserve pan juices.

Combine pan juices and marinade in saucepan. Bring to boil. Reduce heat to simmer. Mix butter and flour in small bowl until smooth paste forms. Add to sauce and simmer until sauce thickens. Season with salt and pepper. Cut pork into slices. Pour sauce over pork.