

From the Winemaker's Kitchen

Pork Roast with Zin-Cranberry-Jalapeño Relish

1 3 ½ - 4 lb boneless center cut pork loin roast, rolled & tied

3 cups fresh or frozen cranberries

¾ cup sugar

1 tablespoon finely shredded orange peel

¼ cup frozen orange juice concentrate

¾ cup Harmony Cellars Syrah

1-2 fresh jalapeño chilies, stemmed, seeded & minced

¼ cup shallots, chopped

orange wedges

salt

Set aside ¼ cup cranberries. Coarsely chop remaining cranberries. Place the chopped cranberries in a sauce pan and add sugar, orange peel, orange juice concentrate, wine, chilies and shallots. Bring mixture to a boil over high heat. Continue boiling gently, stirring often, until mixture thickens a bit (about 8 minutes). Set aside one-half cup to baste roast.

Place pork (fat side up) on a roasting rack in a pan. Roast in a 375° oven until a meat thermometer inserted into the center of the thickest part registers 155°, about 1 hour. Baste roast with relish while cooking.

When done, place the roast on a platter and garnish with orange wedges and cranberries. Serve with the remaining relish.