

Roast Pork Loin with Peach "Pan Jam"

An easy one-dish entrée, this recipe is designed for an iron skillet. The juices from the peaches and pork cook together to make an outstanding sweet-and-savory sauce to serve with the pork.

Ingredients

Serves 6-8

- 3-4 pound pork loin (not tenderloin)
- ½ cup brown sugar, divided
- 1 tablespoon sea salt
- 1 tablespoon freshly-ground black pepper
- 1 teaspoon powdered ginger
- 6 fresh peaches, peeled, pitted and sliced
- juice of half a lemon

Preheat oven to 425 degrees F. In a small bowl, mix 1 tablespoon of brown sugar with salt, pepper and ginger until combined. Toss remaining brown sugar in a separate bowl with the sliced peeled peaches and lemon juice. Set aside.

Rinse pork loin and pat dry with paper towels. Coat all sides with the seasoning blend. Place a large iron skillet on medium-high heat. Once hot, place pork loin, fat side down, to sear and brown. Let sit for 2-4 minutes before turning to brown all four sides.

Remove skillet from heat and transfer peaches to the pan, arranging on either side of the pork loin.

Place pan in the center rack of the oven and cook until internal temperature reaches 160 degrees F, about 45 minutes. Remove from oven and transfer the pork to a cutting board to rest. Reduce oven to 350 degrees F. Using a wooden spoon, stir together the peaches and pork drippings in the pan and return to oven for 10 minutes. Once rested, slice the pork loin and return to the pan with the peaches to serve.

