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# Glazed Pork Loin With Blueberry Salsa

- 3 pkg. (6 oz. each) fresh blueberries
- 1 medium red bell pepper, cut into ¼-in. dice
- ½ cup diced red onion
- ½ cup finely chopped cilantro
- 2 Tbsp. lime juice
- 3 Tbsp. plus ¼ cup blueberry jam
- 2¼ tsp. coarse salt
- 1 tsp. ancho chili powder
- 1 center-cut boneless pork loin (3½ - 4 lb.)
- 2 Tbsp. vegetable oil
- 1 Tbsp. each cumin and ground coriander
- ½ tsp. cinnamon
- ½ cup water



1. Preheat oven to 450°F.
2. Coarsely chop 1 package berries. Stir in whole berries, pepper, onion, cilantro, lime juice, 3 tablespoons of jam, ¼ teaspoon salt and ½ teaspoon chili powder.
3. Place pork in roasting pan and rub with oil. Combine cumin, coriander, remaining 2 teaspoons salt, remaining ½ teaspoon chili powder and cinnamon. Rub over pork.
4. Roast 30 minutes. Reduce oven to 350°F. Add water to pan. Loosely cover. Roast 20 minutes.
5. Remove from oven. Combine 2 tablespoons pan juices with remaining ¼ cup jam. Brush over pork; return to oven. Roast 5 minutes. Let sit 10 minutes before slicing. Serve with salsa.

Makes 8 servings

Per serving: 432 calories, 18 g fat, 23 g carbohydrates (2.3 g fiber), 43 g protein, 743 mg sodium

