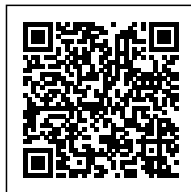


# MAPLE PORK SIRLOIN ROAST

*Posted on July 5, 2023*



*Follow these instructions to make the perfect roast for you and your guests.*

## INGREDIENTS

- 1 Whole pork sirloin (appx 3-4lbs)
- 1 cup Daniels Family Real Maple Syrup
- 2oz Ingelhoffer Stone-Ground Dijon Mustard
- 1t Soy sauce
- 1t apple cider vinegar
- Salt and Pepper to taste

## INSTRUCTIONS

1. To make the Glaze: Combine maple syrup, mustard, soy sauce, and vinegar in a small sauce pot on medium heat, whisk or stir thoroughly until all ingredients are combined. When it starts to simmer, reduce to low heat.
2. To make roast: Preheat oven to 350
3. Season to taste with salt and pepper
4. Coat evenly with pre-made glaze. Leave glaze in the sauce pot on low for the duration of cook time
5. Cook until roast reaches an internal temperature of 145, approximately 1 ½ hour.
6. Every 20 minutes, remove roast from the oven and coat with the glaze
7. Once the roast has hit the proper internal temperature, remove from oven, glaze one final time, and
8. allow to rest for 10-15 minutes

**\*\*Chef's Tip:** *Pork sirloin also makes for excellent pork chops. Just ask us and we will slice some up for you! This maple mustard glaze will be excellent whether on a roast or a chop!\*\**

*\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*