

Pork Loin with Red Plum Sauce

Ingredients

5-8 lb pork loin	2/3 cup water
Garlic salt	2 Tbsp lemon juice
Onion salt	1/4 cup chili sauce
2 Tbsp butter	1/4 cup soy sauce
3/4 cup chopped onion	2 Tbsp yellow mustard
1 cup red plum preserves	3 drops Tabasco sauce
1/2 cup brown sugar, packed	

Preparation

Pre-heat your oven to 325 degrees. Sprinkle pork generously with garlic and onion salts; place fat side down in roasting pan. Roast 25 minutes per pound. If you prefer, place roast on a roasting rack and add water to roasting pan.

Melt the butter in a skillet and sauté onion until tender. Add ingredients; simmer 15 minutes. Pour fat off pork; pour half of sauce over meat. Bake 20-30 minutes longer, basting often. Serve extra sauce on the side.