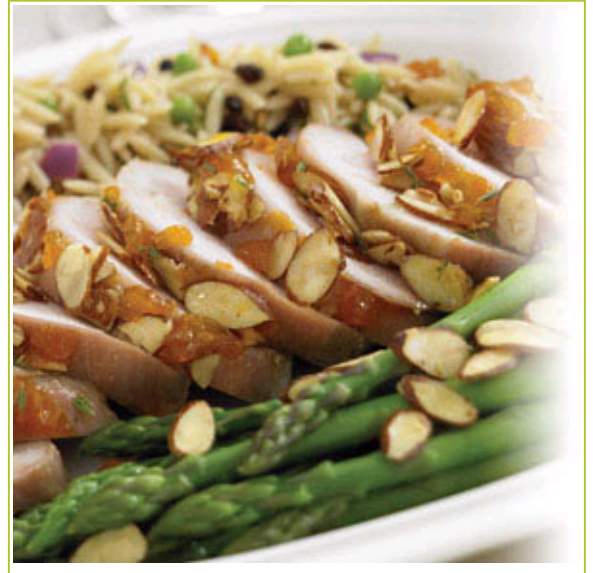




Apricot (or Peach) Glazed Pork Roast

- 1 (13-oz.) jar apricot or peach preserves
- 3 Tbsp. dry sherry
- 1/2 tsp. minced fresh garlic
- 1 (2 to 2 1/2 lb.) boneless pork loin, trimmed and tied
- 4 to 5 large garlic cloves, cut into 24 pieces
- 1 package Almond Accents® Butter Toffee sliced almonds, divided



Preparation Time : 15 minutes

Preheat oven to 325°F. To make apricot glaze, in a small saucepan, combine preserves, sherry and minced garlic. Cook over medium heat for one minute.

With a sharp knife, make 24 slits, 1-inch deep, over entire pork loin; insert one piece of garlic into each slit. Roast for 1 1/2 to 2 hours or until internal temperature reaches 150 degrees. Baste with glaze a few times during roasting. Remove roast from oven; turn oven up to 400° F. Brush roast with glaze; sprinkle 3/4 cup Almond Accents over roast and press in with backside of a large spoon. Return to oven for 10 minutes or until internal temperature reaches 160 degrees. Transfer roast to serving platter, cover with foil and let stand 15 minutes. Brush with remaining glaze and sprinkle with remaining Almond Accents. Slice and serve.

Makes approximately 8 servings

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