

Pineapple Mango Pork

Printed from Pork Recipes at <http://www.porkrecipes.net/>

A must-have for your summer entertaining needs. Whether hosting a backyard barbeque, wedding, birthday, or block party, our pineapple mango pork hits all the right summer spots.

Ingredients:

3 ½ pounds pork loin
3 cloves garlic, sliced
Salt and black pepper, to taste
3 tablespoons butter
1 tablespoon curry powder
4 cups diced pineapple
1 ½ cups chicken broth
1 ½ cups pineapple juice
½ cup prepared mango chutney

Directions:

- 1) Preheat oven to 350°F.
- 2) Cut small slits into pork; insert garlic slices into each slit. Season with salt and pepper on all sides. Place in a large roasting pan.
- 3) Melt butter in a medium skillet over medium. Add curry powder and cook until just fragrant, about 30 seconds. Add pineapple; cook 3 minutes, stirring occasionally. Add broth and juice; bring to a boil over high heat. Reduce to a simmer and cook 10 minutes, stirring as needed to prevent burning.
- 4) Transfer pineapple mixture to roasting pan, glazing pork with pineapple liquid to fully coat.
- 5) Roast uncovered 50 minutes, basting pork with pineapple juices every 10 minutes. Spread chutney over pork to cover; roast an additional 30 minutes.
- 6) Allow pork to rest 10 minutes; slice and serve.