

Pork Loin in Jalapeño Mustard Sauce

1 Pork Loin

½ cup jalapeño Mustard Sauce

This can be purchased from Meadowcroft Farms. This recipe is sweet with tones of apple cider vinegar and a nice jalapeño flavor without being too hot. If you can't find this I would try using a honey mustard with diced jalapeños and try thinning with apple cider and sweeten with brown sugar to taste.

2 Tablespoons of olive oil

Put the oil in a non non-stick oven safe pan and sear on high heat until lightly browned on all sides. Once browned brush the top with mustard sauce and place in a 350 degree oven and bake until the internal temperature is 145 degrees. This takes about 30 minutes. Remove from oven and let rest about 10 minutes. This step keeps the meat nice and moist.

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