

Cranberry Glazed Pork Loin

- 1 (14.5 ounce) can whole berry cranberry sauce
- 1 cup apple jelly
- 1 tablespoon Dijon mustard
- 4 cubes chicken bouillon, crushed
- 1 teaspoon prepared horseradish
- 2 teaspoons garlic powder
- 2 tablespoons chopped fresh thyme
- 1 (4 pound) boneless pork loin roast
- 1 teaspoon salt
- 1 teaspoon ground black pepper

Preheat an oven to 425 degrees F (220 degrees C).

Combine the cranberry sauce, apple jelly, mustard, crushed bouillon, horseradish, garlic powder, and thyme in a saucepan; bring to a boil.

Line a large baking pan with foil. Place pork loin in pan, fat side up. Sprinkle evenly with salt and pepper. Use a pastry brush and a small spoon to completely coat the pork with sauce.

Cook until the pork is no longer pink in the center, and an instant-read thermometer inserted into the center reads 145 degrees F (63 degrees C), about 45 minutes, basting every 10 minutes with remaining sauce.