

## Caramel Apple Pork

### **Caramel Apple Pork; Serves 6**

1 medium tart green apple

½ cup fresh pre-diced onions

½ cup sweet and sour red cabbage (drained)

5 caramel squares

2 lb center-cut pork loin

¼ teaspoon pepper

1 tablespoon canola oil

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## **Prep:**

- Preheat oven to 350 degrees.
- Cut apple into small bite-size pieces.

## **Steps:**

1. Combine onions, cabbage, apples, and caramel squares. Create cavity for stuffing by using a long, thin sharp knife to cut an “X” through center of roast, making two lengthwise slits (without piercing opposite end). Insert handle of wooden spoon to make sure hole is open. Fill with apple mixture, using handle to pack mixture in (wash hands).
2. Preheat large saute pan on medium-high 2-3 minutes. Season outside of pork with salt and pepper. Place oil in pan, then add pork; cook 2-3 minutes on each side.
3. Transfer port to roasting pan, adding any extra stuffing around pork; roast pork 30-35 minutes or until stuffing is 165. Let stand 5-10 minutes; slice and serve.

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