

## Pork Roast with Cider



### Ingredients

- 1 pork loin of approximately 675 g (1 ½ pound)
- 2 garlic gloves thinly sliced
- 60 ml (1/4 cup) of butter
- 2 minced onions
- 250 ml (1 cup) of cider
- 3 apples, peeled, cored and cut in two
- 3 pears, peeled, cored and cut in two
- 2 fresh rosemary twigs
- Salt and pepper

### Directions

1. Place grill in the middle of the oven. Preheat oven at 170 °C (325 °F).
2. With the tip of a knife, make incisions in the roast and insert slices of garlic.
3. In the glazed cast iron roasting pan, brown the roast in butter. Add salt and pepper. Put aside on a plate.
4. In the same roasting pan, brown the onions. Add salt and pepper. Add the cider and put back the pork roast in the roasting pan. Cover and cook for approximately 30 minutes.
5. Reduce oven temperature at 180 °C (350 °F). Add the apples, pears, rosemary and pursue cooking for another 30 minutes.
6. Let it stand for 15 minutes.
7. Serve the pork roast in pieces with the apples and the cooking juice.