

Roast Pork



There's no better way to end the day than Roast Pork for dinner. Crackly on the outside and tender on the inside, this recipe is nearly effortless with your NESCO Roaster Oven. Preheat, cover, and serve up bold flavor in just a few hours. Tip: when selecting pork loin, choose pork shoulder or pork butt with a center-cut.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

6 to 8 lb pork loin roast, center-cut
2 Tbsp Dijon-style mustard
2 Tbsp margarine
1 Tbsp brown sugar
1/2 Tbsp ground black pepper

1 tsp thyme, crushed

Instructions:

1. Preheat **NESCO® Roaster Oven** to 400°F. Lightly wipe cookwell with cooking oil. Add margarine; cover, cook until melted.
2. Arrange pork roast in preheated cookwell. Cover; roast 10 minutes. Reduce temperature to 325°F.
3. Combine remaining ingredients. Remove rack with meat to a heatproof surface. Spread mustard mixture over roast. Set rack in cookwell. Cover; roast 2 to 2 $\frac{1}{2}$ hours (170°F on meat thermometer). Serves 10 to 12.