



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

New England Pork Loin

KEY INGREDIENT SHOPPING LIST

1 lb. Swift Premium Boneless Pork Loin.....	lb. \$1.99
1 Fresh lemon.....	67¢
1 Large Rome red apple.....	40¢
1 (18-ounce) jar Weis Quality Apple Jelly	\$1.99
1 (1.12-ounce) jar McCormick® Pumpkin Pie Spice.....	\$4.49
1 lb. Fresh green beans	\$1.50
1 Fresh acorn squash	69¢

PRICES EFFECTIVE 10-1-09 THROUGH 10-7-09

INSTRUCTIONS:

- 1 lb. Swift Premium Boneless Pork Loin
- 2 Tbsp. fresh-squeezed lemon juice
- 1 Large unpeeled Rome red apple, cored, thinly sliced
- 1/4 cup Weis Quality Apple Jelly
- 1/2 tsp. McCormick® Pumpkin Pie Spice
- 1 lb. Fresh green beans

Heat oven to 400°F. In small bowl, combine apple jelly, lemon juice and pumpkin spice; blend well. Place pork loin in shallow roasting pan, brush with half of the apple jelly mixture. Roast for 20-30 minutes or until meat thermometer registers 155°F. Let stand 5-10 minutes. Place apple slices on broiler pan; brush with remaining apple jelly mixture. Broil 5-6 inches from heat for about 5 minutes. Slice pork loin. Serve with apple slice, steamed green beans, and baked acorn squash.

Image and recipe courtesy of the National Pork Board.

