

Apple Butter Pork Loin With Pumpkin Pie Spices

Ingredients

One 4 lbs boneless pork loin roast
Salt
Butcher Ground Black Pepper
1/2 Cup Apple Butter
1/4 Cup Brown Sugar
2 - 3 Tablespoon Olive Oil
Pumpkin Pie Seasoning
2 medium apples, sliced
Sunny D Original Fruit Juice

Directions

Preheat the roaster oven to 350 degrees F.

1. Clean and slice the apples, then in a bowl mix them with a little olive oil
2. Sprinkle apples with pumpkin pie seasoning, set bowl aside
3. In another bowl spread olive oil all over the pork loin
4. Next, season it with salt, butcher ground black pepper, pumpkin pie seasoning, and brown sugar. *Don't be afraid to be a little heavy handed with the pumpkin pie seasoning.*
5. Spread apple butter over pork, and mix well with the other seasonings.
6. Top with some more pumpkin pie seasoning, and black pepper
7. Place pork on rack and surround with the prepared apples slices
8. Also add the liquid from the pork and apple bowls.
9. Bake for 1 hour in the preheated roaster oven. Check for desired doneness.
10. Add a couple of small splashes of Sunny D to pork dripping and bask pork loin, once.
11. Roast another 30 minutes or until pork loin is tender.
12. Remove pork and apples from roaster oven
13. Place them in a casserole dish; pour juice from roasting pan over them and cover.