

APPLE AND CRANBERRY PORK SIRLOIN ROAST

PAGE I26 • BEST BY:

Directions Completely thaw in refrigerator. Preheat oven to 350°F/180°C. Place roast in center of an ungreased baking dish, distributing apples and onions around meat. Bake, uncovered, for 1 hour, or until an instant-read thermometer inserted into thickest part of the roast reads 160°F/70°C.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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