

PORK LOIN WITH APRICOT-SAUSAGE STUFFING

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Directions Needed on hand to complete this freezer meal: ¼ cup sour cream. Completely thaw in refrigerator. Stuff roast pocket with apricot mixture. Preheat oven to 350°F/180°C. Place roast in an ungreased baking dish. Spread sauce over roast, covering completely. Bake, uncovered, for 45 to 60 minutes, or until an instant-read thermometer inserted into stuffing and thickest part of the roast reads 160°F/70°C. When roast is done, transfer drippings to a small saucepan and simmer until liquid reduces by about half. Stir in sour cream and spoon over pork slices.

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