



## ***“Mushroom, apricot and cranberry stuffed pork loin roast”***

*(Carroll family tested and approved!)*

- Pre-heat your oven to 325 degrees.
- Cover your regular roasting pan with a layer of Spanish onions sliced half an inch thick. Salt and pepper your roast and feel free to add any fresh herbs such as thyme, oregano or rosemary then put it on top of the onions and cover with 2 cups of milk
- Put the pan into your oven and let cook for 25 minutes
- Add another cup of milk, put it back into the oven for approximately 30 minutes or until the internal temperature of the roast reaches 160 degrees
- Once cooked take the roast out and let stand for 15minutes. Slice the roast ½ inch thick and place on a serving plate, on top of half of the onions.
- Put the remaining onions and liquid into a food processor and puree to make your gravy. Then drizzle the gravy over the roast.

*“Serve and enjoy!”*

[www.stuartcarroll.ca](http://www.stuartcarroll.ca)