

Old South Coca-Cola Pork Loin !!!!

Ingredients

1 (4 to 5 lb.) pork loin

Olive oil

Salt and freshly ground black pepper, divided

1 c. packed light brown sugar

1 tbsp. cornstarch

$\frac{1}{2}$ tsp. dry mustard

2 tbsp. unsalted butter

$\frac{1}{3}$ c. balsamic vinegar

$\frac{2}{3}$ c. Coca-Cola

Instructions

1- Heat oven to 500°F.

2- Place pork roast in a large Dutch oven or roasting pan. Rub the roast with olive oil. Sprinkle all sides with salt and pepper.

3- Place the roast in the oven. While you make the sauce listen closely to the sounds you hear coming from the oven. When you hear the roast start to sizzle reduce the temperature

to 250°F.

4- Meanwhile, in a small sauce pan, heat the brown sugar, cornstarch, mustard, butter, vinegar, Coca-Cola, and a pinch of salt and pepper. Simmer, stirring occasionally, until thickened.

5- Cook the roast until the internal temperature reaches 160°F, brushing the roast frequently during cooking, with the sauce.

6- Serve the roast with any remaining sauce, if desired.