

Easy Cranberry Dijon Pork Roast for Holidays or Sunday Dinner

Cranberry Dijon Pork Loin Roast with Apple Cider Glaze

OVEN
375°F

TIME
15 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

Pork Loin:

3-4 lb pork loin roast
1/2 cup Dijon mustard
1/4 cup brown sugar
2 tablespoons olive oil
2 teaspoons dried thyme
2 cloves garlic, minced
Salt to taste

Black pepper to taste

Cranberry Apple Topping:

1 cup fresh cranberries
1 large apple, diced
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1 tablespoon butter

Apple Cider Glaze:

1 cup apple cider
2 tablespoons Dijon mustard
2 tablespoons brown sugar
1 tablespoon balsamic vinegar

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C).
2. Prepare a roasting pan or baking dish for the pork loin.
3. Prepare the Dijon Coating: In a small bowl, combine:
4. Dijon mustard
5. Brown sugar
6. Olive oil
7. Dried thyme
8. Minced garlic
9. Salt and black pepper
10. Mix until smooth.
11. Rub the mixture evenly over the pork loin to fully coat the surface.
12. Roast the Pork: Place the coated pork loin in the roasting pan.
13. Roast for 1 hour to 1 hour 15 minutes, or until the internal temperature reaches 145°F (63°C).
14. Remove the pork from the oven and cover loosely with foil.
15. Allow it to rest for 10 minutes before slicing.
16. Make the Cranberry Apple Topping: While the pork roasts, melt butter in a saucepan over medium heat.
17. Add:
18. Fresh cranberries
19. Diced apple
20. Cinnamon
21. Nutmeg
22. Cook for 8-10 minutes, stirring occasionally, until the cranberries burst and the mixture thickens slightly.
23. Prepare the Apple Cider Glaze: In a separate saucepan, combine:
24. Apple cider
25. Balsamic vinegar

SWAPS & NOTES

This recipe can be easily adjusted depending on your ingredients.

Pork cuts While pork loin works best, pork tenderloin can also be used.

Cranberries Fresh cranberries provide the best flavor, but frozen cranberries work just as well.

Apple varieties Sweet-tart apples like Honeycrisp, Fuji, or Gala pair beautifully with the cranberries.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cranberry-dijon-pork-roast-for-holidays-or-sunday-dinner/>