

PORK LOIN WITH RASPBERRY SAUCE

- 1 boneless pork loin, 3-4 lb
- 1 tsp salt
- 1 tsp ground black pepper
- 1 tsp ground sage
- $\frac{3}{4}$ cup **TSG Raspberry Grilling Sauce**, warmed in microwave

1. Preheat oven to 350°F. Sprinkle pork loin with salt, pepper and sage. Place roast on rack in shallow roasting pan. Roast for 1½ to 2 hours or until internal temperature reaches 150°F.
2. Remove from oven and let stand for 10 minutes. Slice roast and serve with warmed Raspberry Grilling Sauce.