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WICKER’S GLAZED PORK ROAST

1 pork loin roast

1 bottle Wicker’s Original Marinade & Baste

4 tablespoons brandy

fresh ginger root

3 tablespoons apricot preserves

Marinate pork loin roast with Wicker’s Original Marinade & Baste in

ziplock bag for 2-5 hours, depending on taste.

Roast the meat on covered grill or in oven to appropriate degree of doneness.

During the last 15 -20 minutes of cooking, baste liberally with the glaze sauce.

GLAZE SAUCE:

(The proportions may be increased – depending on the volume of glaze required)

Simmer in saucepan 4 tablespoons of Wicker’s Original Marinade & Baste, 4 tablespoons

of good domestic brandy and 1 or 2 slices of fresh ginger root for 3 to 5 minutes.

Don’t cook on too high a heat so as to reduce the liquid too much. Remove the ginger

slices at this point. Add 3 tablespoons apricot preserves. Continue cooking over low

heat, stirring until the preserves are reasonably dissolved into the liquid. Glaze is slightly thickened but still somewhat runny. After the roast has been sliced, drizzle any remaining

glaze liquid over meat to taste.