

## Mango Glazed Pork Loin



### Ingredients:

1-2 jars Jackie's No Sugar Added Peach Mango Jam

2 tbs Dijon Mustard

2 tbs Apricot Brandy or Cognac (Dry White Wine will also work)

1 tbs Ground Ginger

1 tbs All Spice

2 tbs Orange Juice

1-2 Pork loins

Olive Oil

Salt and pepper

### Instructions:

For the glaze: Combine jam, mustard, brandy, ginger, all spice and orange juice in a pot over low heat. Bring it to a simmer and let it reduce (about 10-15 minutes). Use about 1/3 to glaze and set the rest aside for serving (you can also reduce the amount of glaze if you don't want to serve it on the side to keep the carb count even lower).

Rub pork loin with olive oil and season with salt and pepper to taste. Heat grill or grill pan to medium low heat and cook pork loin until juices run clear (about 30 minutes), turning and glazing every 5 minutes.

When done, remove from heat and let rest for 10 minutes before cutting and serving. Eat it with a side of scrumptious roasted brussel sprouts for an easy dinner.

*Adapted from a recipe from Just a Pinch Recipes*

*Jackie's Jams*