

## Cider Pork loin with Maple Bacon Chutney

Apple Cider Brine: Brine boneless pork loin for at least 24 hours. Roast@ 275 for 50 min

3 qt cold water

1 qt apple cider

½ c apple cider vinegar

1 ¼ c kosher salt

¾ c sugar

### Chutney:

1 lb. Bacon chopped

½ diced onion

3 cloves garlic minced

1 c maple syrup

1 ½ T black pepper (coarse)

1 T mustard powder

2 c apple cider

1 bay leaf

### Procedure: (Chutney)

Cook bacon then drain rendered fat, add onions and garlic sweat until onions are translucent. Add remaining ingredients. Simmer until thick and syrupy. Remove bay leaf. Spoon on pork loin.