Glazed Pork Roast

Servings: 7

**Ingredients:**
- 1 can cranberry sauce (16 ounces)
- ¹⁄₃ cup orange juice
- ½ teaspoon orange peel (grated)
- ½ teaspoon dried sage (if you like)
- boneless pork roast (2½ to 3½ pounds)
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

**Directions:**

1. In a medium-size saucepan or skillet, combine the cranberry sauce, orange juice, and orange peel. Add half of the dried sage. Bring mixture to a boil over medium heat. Reduce heat and simmer for 5 minutes. Set aside about half the sauce to serve with cooked pork.

2. Place pork roast in a 13x9 inch roasting pan. Season with salt, pepper and the rest of the sage.
   Bake at 350º, uncovered, for 1 hour or until internal temperature reaches 160º on a meat thermometer. Pour sauce over meat often while baking.

3. Let roast stand 10 minutes before serving. Serve sauce that was set aside either warm or at room temperature.

**Nutrition Facts:** Each serving provides 340 Calories, 11g Total Fat, 4g Saturated Fat, 250mg Sodium, 23g Total Carbohydrate, 1g Dietary Fiber, 33g Protein