

Normal - 140/90
High - 160/95

1 (5 pound) boneless Pork Loin Roast
5 garlic ~~cloves~~ cloves, thinly slice
 $\frac{1}{2}$ tea salt
 $\frac{1}{4}$ " pepper
2 tablespoons vegetable oil
Raisins same

Cut slits in pork loin roast, using
a sharp knife, push garlic slices into
each slit, Rub pork loin evenly with
salt & pepper. Brown on all sides in
hot Veg oil in a large skillet over
med heat. Place in a large lightly
greased Roasting Pan. Bake for
1 hour or until meat thermometer
inserted into thickest portion of
Pork registers 155. Let stand 10
minutes before serving.

Raisin Sauce

$\frac{1}{2}$ cup firmly packed light Brown Sugar
 $\frac{1}{4}$ cup water $\frac{1}{4}$ tea salt
 $\frac{1}{2}$ cup Golden Raisins $\frac{1}{4}$ " pepper
2 tablespoons Orange juice $\frac{1}{8}$ " ground ginger
1 " Butter $\frac{1}{8}$ " ground cloves
 $\frac{3}{4}$ teaspoon Worcestershire Sauce $\frac{1}{2}$ cup of
Cranberries

Mix all ingredients in a small saucepan
Heat over low heat stirring until Cranberry
Sauce melts. Serve warm