



Total Time: **4 hours 40 minutes**

Prep Time: **2 hours 10 minutes**

Cook Time: **2 hours 25 minutes**

Cooling Time: **5 minutes**

## ingredients (Servings: 6)

1/4 cup honey

1 cup orange juice

1/4 cup white wine vinegar

1/2 teaspoon dried rosemary

1 teaspoon ground cumin

1 boneless pork loin end, tied (2 pounds)

1/4 cup flour

1 Tablespoon olive oil

2 yellow onions, cut into 16 wedges

1 cup dried cherries

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3 cups cooked rice, for serving

1/3 cup chopped parsley, for garnish

## directions

**step 1:** In a gallon size Ziploc® Brand Storage Bag, combine the honey, orange juice, white wine vinegar, rosemary and cumin. Place the pork loin in the bag and allow to marinate in the refrigerator for 2 hours.

**step 2:** Remove the loin from the bag and set aside. Pour the marinade into a medium bowl and whisk in the flour, a little at a time, until there are no lumps; then set aside.

**step 3:** Heat the oil in a large nonstick skillet over medium-high heat. Add the pork

loin and cook on all sides until golden, about 5 minutes. Remove the loin and place in the bowl of a medium (4-quart) slow cooker (see chef's note). Add the onions to the skillet and sauté until slightly softened and golden, about 5 minutes.

**step 4:** Place the onions in the slow cooker with the pork loin. Add the cherries to the reserved marinade from Step 2 and pour the mixture over the pork loin and onions. Place the lid on the slow cooker and cook on low for 2 hours 25 minutes, or until a meat thermometer (inserted into the middle of the loin) registers 160 degrees F. (See chef's note.)

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**step 5:** Remove the loin and allow to sit for 5 minutes before slicing. To serve, spoon about 1/2 cup rice onto a plate. Place a slice or two of pork loin on the rice and drizzle with the cherry and onion sauce that the pork cooked in. Sprinkle with parsley, if desired.