

Holiday Pork Loin

Tanque Verde Ranch

Each year Tanque Verde steps away from its Southwestern roots and goes to classic flavors for the holidays. This is one of our guest favorites that we serve each holiday season. Enjoy with your family, friends, and a big glass of wine.

- Chef Sergio



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A Great Looking Pork Loin

Rub	Lemon Zest
Rub	Orange Zest
Season	Salt and Pepper
Caramelize	Fresh Apples, Onions & Shallots
Pinch	Cinnamon
Pinch	Nutmeg
Pinch	Cloves
Pinch	Brown Sugar

Bake the Pork Loin until the internal temperature is 145 then let sit for 10 minutes prior to carving and top with the great caramelized sauce.

Plan 2, wrap everything including the sauce in foil and bake on the BBQ, at 145 internal temperature this will be the best juicy Pork Loin ever!