

**Tonight's Menu:**  
**Rotisserie Pork Loin w/ Cranberry sauce**

**Ingredients:**

- 2 ½ to 3 pound Pork loin
- Pork loin seasoning - anything you like
- 2 tablespoons oil olive (corn or vegetable oil will work)
- 1 cup Vidalia or sweet onion - thinly sliced (1/8" thick slices)
- 3/4 cup dried sweet Cranberries
- 2 tablespoons garlic (finely chopped)
- 2 tablespoons rosemary (finely chopped)
- 2 cups chicken stock
- 1 tablespoon red wine vinegar
- 2 tablespoon cornstarch
- Salt and pepper to taste

**Instructions: Pork Loin**

- Season the pork loin and set aside
- Preheat air fryer to 425
- Secure Pork loin on rotisserie (Center pork as close as possible on rotisserie)
- Or place pork loin on the air fryer rack or in your basket
- Set timer for 8 minutes a pound (24 minutes)
- Cook until internal temperature reaches 140 YES that is right, 140 .....really, trust me !!!
- Adjust cooking time as need
- Remove from air fryer, place on the plate, set aside for 10 to 20 minutes
- Slice in 1/4inch slices
- Pate, add sauce in top of pork and enjoy

**Instructions: Awesome Cranberry Sauce**

- Preheat oil on med high in a Sause pan
- Add the onions, dried cranberries, rosemary, garlic and cook for 10 minutes
- Add chicken stock and bring to a boil
- Combine cornstarch and vinegar mix well
- Add mixture to broth - while stirring
- Keep mixing until mixture thickens
- After sauce has thickened, remove from heat and serve

**Thanks ... Enjoy**

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