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# Bourbon Pecan Roast

*Vivian Lovcik*

*St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010*

Servings: 4

**1 tablespoon olive oil**  
**2 pounds rolled pork loin roast**  
**salt**  
**pepper**  
**1/3 cup pecan pieces**  
**1/4 cup bourbon**  
**3 tablespoons brown sugar**  
**1/4 teaspoon salt**

Preheat the oven to 325 degrees.

Heat oil in a large skillet over medium to high heat. Brown the pork on all sides. Place the meat on a rack in a roasting pan. Sprinkle with salt and pepper.

Roast in the oven for 30 minutes.

Meanwhile, add the pecans to the oil in the skillet. Cook over medium heat for 1 minute. Remove.

In a bowl, combine the bourbon, sugar and 1/4 teaspoon of salt. Add to the skillet and boil until the sugar dissolves and the bourbon reduces slightly, 1 to 2 minutes.

After the meat has baked for 30 minutes, begin basting with the bourbon sauce. Continue baking for approximately 30 minutes.

Five minutes before the meat is done, sprinkle with pecans.

## **Pork**

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*Per Serving (excluding unknown items): 90 Calories; 3g Fat (53.4% calories from fat); 0g Protein; 7g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 136mg Sodium. Exchanges: 1/2 Fat; 1/2 Other Carbohydrates.*