

Pesto-Rubbed Pork Roast with Grilled Fruit

Domenica Catelli - "Be Mom-A-Licious" blog

Better Homes and Gardens Magazine - June 2012

Servings: 8

Preparation Time: 20 minutes

Grill Time: 1 hour

Cooking fruit on a grill caramelizes the natural sugars while the fruit softens and becomes even juicier. Smoky grill marks make the chunks or halves of fruit savory companions to serve alongside grilled meat. For grilling, select apricots, plums or peaches that are firm (rather than overripe) so they'll keep their shape and not fall apart while cooking.

3 to 4 pounds boneless pork top loin roast (single loin)

1 recipe Mixed Herb Pesto (see recipe) or purchased pesto

4 to 5 apricots, plums and/or peaches, halved and pitted

3 tablespoons balsamic vinegar

salt

pepper

Coat the pork with 1/4 cup of the pesto. Let stand for 15 minutes.

FOR A CHARCOAL GRILL: arrange medium-hot coals around a drip pan. Test for medium heat above the pan. Place the pork, fat side up, on the grill rack over the pan. Cover the grill. Grill for 1 to 1 1/2 hours, until an instant-read thermometer registers 145 degrees.

FOR A GAS GRILL: preheat the grill. Reduce heat to medium. Adjust for indirect cooking. Place the pork on the grill rack over an unheated burner. Grill for 1 to 1 1/2 hours, until an instant-read thermometer registers 145 degrees.

Meanwhile, in a large bowl, toss the halved and pitted fruit with the balsamic vinegar. Sprinkle with salt and pepper. Let stand for 30 minutes, turning to coat occasionally. Grill over direct heat for 5 to 7 minutes until tender, turning once.

Remove the pork from the grill. Cover and let stand for 3 minutes. Slice the pork.

Serve with the grilled fruit. Pass the remaining pesto.

Per Serving (excluding unknown items): 1 Calories; 0g Fat (0.0% calories from fat); 0g Protein; trace Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit.