

**Blueberry Glazed Pork Roast**

**make the day before needed**

- 2 - Pounds Pork Roast (Tenderloin or Pork Sirloin Roast)
- 2 - Cups Fresh or Frozen Blueberries
- 1/2 - Cup Blueberry Juice
- 1 - Tablespoon Fresh Rosemary
- 2 - Tablespoons Thyme, dry
- 2 - White Wine Vinegar
- 1 - Teaspoon Lemon Juice
- 2/3 - Cup Water
- 1/2 - Teaspoon ground White Pepper
- 3 - Cloves Minced Garlic
- 2 - Teaspoons Cornstarch
- 1/4 - Cup Cold Water
- 1/2 - Cup Blackberry Liqueur

**Instructions:**

Place meat in a non-reactive container or a zip lock bag. **Marinade:** In a medium saucepan over medium-high heat, mix from the blueberries through the white pepper and bring to a boil. Remove from heat and let cool. Pour over meat and let marinade over night, turning occasionally. Drain pork from marinade and let set at room temperature for 20 minutes. Place marinade in a strainer and reserve. Place liquid in a saucepan and bring to a boil, reduce heat to a simmer. Add the garlic and cook 10 minutes. Mix the cornstarch and water together, slowly add to the sauce, stirring until thick. Add the liqueur, stirring often until thick and smooth. **Grilling:** Rub the meat with Olive Oil and place on a preheated grill over medium-low heat. Grill, turning until meat is 150 degrees internal ( 20 to 30 minutes). Slice and serve with sauce.

Yield: 4 to 6 servings