

## Festive Pork Roast

Makes 6 to 8 servings

1½ cups dry red wine  
2/3 cup brown sugar  
½ cup apple cider vinegar  
½ cup ketchup  
½ cup water  
¼ cup canola oil  
4 cloves garlic, crushed  
2 teaspoons curry powder  
1 teaspoon ground ginger  
½ teaspoon fresh black pepper  
1 (5-pound) boneless pork roast  
2 teaspoons cornstarch

1. Combine wine, brown sugar, vinegar, ketchup, water, oil, garlic, curry powder, ginger and pepper in large resealable storage bag; add roast. Marinate in refrigerator 8 hours or overnight, turning once or twice.
2. Preheat oven to 350°F. Spray large roasting pan with nonstick cooking spray or line with foil. Remove pork to prepared pan; reserve 2½ cups marinade. Pour remaining marinade over pork.
3. Bake 2½ hours or until meat thermometer inserted into thickest part of roast reads 160°F, basting during last 15 minutes of cooking. Let pork stand 5 to 10 minutes.
4. Meanwhile, combine reserved marinade and cornstarch in small saucepan; cook 2 to 3 minutes or until thickened. Slice pork and serve with sauce.

*Courtesy: Cheryl Hellstedt*