

Baked Glazed Taylor Pork Roll

Ingredients:

3 Pound Taylor Pork Roll
Fresh Pineapple or 1 can of sliced Pineapple
1 jar Maraschino Cherries
2/3 cup Brown Sugar
1 cup of Pineapple Juice or 7UP (or a mixture of both)
2 teaspoons Mustard
1 teaspoon Vinegar
2 teaspoons Water
1 teaspoon Butter
Cloves



1. Preheat oven to hot 375 degrees F.
2. With great aplomb and mouthwatering anticipation, unwrap the delicious Taylor Pork Roll.
3. Score the top of the Taylor Pork Roll with a sharp knife in a diagonal lattice pattern.
4. Insert the cloves at each intersecting point of the scored lines.
5. Place the 3 Pound Taylor Pork Roll in a shallow baking pan on a rack and pour the pineapple juice or 7UP (or a mixture of both) in the pan.
6. Combine brown sugar, mustard, vinegar and water to make a glaze. Brush glaze mixture over the Taylor Pork Roll.
7. Place the pan with the Taylor Pork Roll in the oven and bake for 35-45 minutes or until meat is warm in the center. Baste with glaze mixture occasionally while cooking.
8. Whisk together butter and brown sugar in a pan. Place the pineapple slices in the pan on medium heat and grill for approximately 7-10 minutes until the caramelized pineapple slices turn golden brown.
9. Spoon any remaining glaze over the Taylor Pork Roll. Place the Taylor Pork Roll on a serving dish and encircle it with the caramelized pineapple slices centered with Maraschino cherries as garnish.
10. Enjoy the Taste of Happiness!

About 8 servings

View all recipes at www.originaltaylorporkroll.com



The Taylor Provisions Company
63 Perrine Ave
Trenton, NJ 08638-5114
609.392.1113