



Pork Loin with Roasted Pears and Shallots

# Going Cold Turkey

This year, skip the bird in favor of something new.

Lots of people fantasize about serving something other than turkey for Thanksgiving—especially after cooking (and cleaning up) a full dinner with all the trimmings for years on end. But the yearning for something tastier, easier or more exotic usually gives way to tradition. This year, we're featuring three alternatives to traditional turkey. The roast pork provides a large roasted centerpiece on a platter, and the chicken has flavors reminiscent of turkey and dressing. The cabbage rolls, on the other hand, are the antithesis of turkey dinner, for those of you who really want a new tradition. †

For holiday recipes with turkey, go to [relishmag.com/turkey](http://relishmag.com/turkey)

## Pork Loin with Roasted Pears and Shallots

- 3 tablespoons olive oil, divided
- 1 tablespoon reduced-sodium soy sauce
- 2 tablespoons freshly squeezed lemon juice
- 1 (4-pound) pork loin
- 12 ounces shallots, peeled and halved or quartered (about 2 cups)
- 3 medium unpeeled pears, cut into wedges
- ¾ teaspoon salt, divided
- 3 garlic cloves, sliced
- Fresh thyme sprigs
- 2 tablespoons butter
- 3 tablespoons all-purpose flour
- 4 cups reduced-sodium chicken broth
- ½ to 1 teaspoon chopped fresh thyme leaves
- Coarsely ground black pepper

1. In a large zip-top plastic bag, combine 2 tablespoons oil, soy sauce and lemon juice.

Add pork and coat evenly. Marinate at room temperature 30 minutes.

2. Preheat oven to 450F.

3. In a roasting pan, toss shallots and

pears with 1 tablespoon olive oil and ½ teaspoon salt. Remove meat from marinade and drain, reserving marinade. Make slits in top of pork; insert sliced garlic and thyme sprigs. Place pork in roasting pan in center of pear mixture. Roast 15 minutes. Reduce oven temperature to 325F and cook until meat reaches 145 to 150F, about 40 minutes.

4. While meat roasts, melt butter and whisk in flour. Cook over medium

heat until golden brown. Pour in broth and reserved marinade; whisk to break up lumps. Cook until thick, 10 to 15 minutes. Stir in thyme. Remove from heat.

5. Remove pork from oven. Let meat stand 5 minutes before slicing. (If shallots are not well caramelized, remove pork and set in warm place, covered with foil. Increase oven temperature to 400F, place shallots and pears back in oven, and cook until caramelized, 10 to 15 minutes more.)

6. Reheat gravy over low heat. Add remaining ¼ teaspoon salt and pepper. Slice pork and serve with gravy. Serves 8.  
Recipe by Nancy Kreck Allen.

Per serving: 470 calories, 17g fat, 155mg chol., 54g prot., 24g carbs., 3g fiber, 700mg sodium.



With a sharp paring knife, make small slits in pork and stuff with slices of garlic and small sprigs of fresh thyme. Rosemary works, too.

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