



**BLUESCREEK FARM MEATS'**

# **PUMPKIN BUTTER PEAR PORK LOIN**

## **INSTRUCTIONS**

Core and slice the pear. Then set the pear aside to use later.

Place the pork loin on your baking pan (no lid needed), spread the pumpkin butter onto the pork loin so the butter completely encases the pork roast.

Then place the sliced pear pieces evenly on top of the pumpkin butter that covers the roast. You can get creative if you would like, or you can simply place them in a straight row.

Bake @ 300° F until the internal temperature is 155°-160°. Then let it set 15-20 minutes before you slice & serve.

Serves 4 people

## **INGREDIENTS**

2 lb boneless pork loin  
1 D'Anjou pear  
1/2 pint pumpkin butter

## **EQUIPMENT**

Baking pan (with sides)  
Spoon  
Well-padded oven mitt