



Maple Coffee Rubbed Pork Loin

Recipe by Angela Swan, Homestead Maple

2 to 2.5 lbs. of all natural pork loin

1 tbsp. olive oil



Dry rub seasoning:

2 tbsp. pure NYS maple granulated sugar

1/2 tsp. kosher salt

1/4 tbsp. ground cumin

1 tbsp. finely ground coffee

1 tsp. smoked paprika

1/2 tsp. cayenne pepper

1 tsp. unsweetened cocoa powder

1/2 tsp. ground coriander

Preheat oven to 400°F. Rub dry ingredients all over tenderloin to coat evenly. Heat oil in large skillet over medium high heat. Add pork, sear until browned on all sides, about 5-8 minutes total. Transfer to rimmed baking sheet. Bake until a thermometer reaches 145°F, about 20-30 minutes. Let rest five minutes before slicing. Serve with roasted vegetables, like maple-glazed carrots with walnuts, or maple-dijon sprout medley.