



Cranberry Orange Glazed Pork Loin Roast

My Cozy Kitchen Secret

Hello, dear. Come sit. My secret for a happy winter day is my slow cooker. It fills the house with a warm, sweet smell. It makes dinner feel like a hug.

This pork roast is my favorite for that. The cranberries and orange sing together. Doesn't that smell amazing? It cooks all afternoon while you play. What is your favorite cozy smell in a kitchen?

A Little Story About Berries

This recipe makes me think of my friend Mabel. She had a cranberry

bog visit once. She came back with buckets of fresh berries. They were so tart they made your face pucker!

I learned then that sweet things need a little tart friend. That is why this recipe uses both sweet sauce and tart dried berries. The mix is what makes it special. *Fun fact: Cranberries bounce when they are fresh and good!* I still laugh at that.

Why We Brown the Meat First

Now, do not skip browning the pork. I know it is an extra step. But it is the most important one. It locks in the juicy flavor.

It gives the outside a beautiful, tasty crust. That crust soaks up the fruity glaze later. This matters because flavor is built in layers. Just like a good story. Do you prefer recipes with one pot or many steps?

The Magic of Resting

When the roast is done, you must let it rest. Cover it with foil and walk away for ten minutes. This seems hard. You just want to eat it!

But resting lets the juices settle back into the meat. If you cut it right away, all the good juice runs onto the plate. This matters for every roast you ever make. Trust your grandma on this one.

Making It Your Own

This is a very friendly recipe. You can change it to suit your day. No orange zest? Use a little more juice. You could add a tiny bit of rosemary, too.

Cooking is about what you have and what you love. The goal is a warm

table and happy people. That is the real recipe. What is one ingredient you love to add to sweet and savory dishes?

Ingredients:

Ingredient	Amount	Notes
Boneless pork loin roast	5 pounds	Trimmed and tied at 1-inch intervals
Vegetable oil	1 tablespoon	
Salt and pepper	To taste	For seasoning
Cranberry sauce (whole berry)	14 ounces (1 can)	
Dried cranberries	1/2 cup	
Orange juice	1/2 cup	
Orange zest strips	3 strips	3-inch long, trimmed of white pith
Ground cinnamon	1/8 teaspoon	



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Instructions

Step 1: Dry your pork roast with paper towels. Sprinkle it well with salt and pepper. Heat the oil in a big skillet until it shimmers. Brown the pork on all sides until it's a lovely golden color. This gives our roast a beautiful flavor foundation. (A hot pan is key for a good sear without steaming the meat!)

See also Christmas Morning Cheesy Grits Bake

Step 2: Now, let's make the magic sauce. In your slow cooker, stir everything else together. It's cranberries, orange juice, and a whisper of cinnamon. Nestle the browned pork right into that sweet, tangy mix. Put the lid on and let it cook low and slow. Your kitchen will smell like a holiday.

Step 3: When the pork is tender, move it to a cutting board. Cover it loosely with foil. Let the juices in the pot settle for five minutes. Then, carefully spoon off any shiny fat from the top. Don't forget to fish out the orange zest strips! They've done their job.

Step 4: Pour the juices into a saucepan. Simmer them until the sauce thickens a little. This concentrates all that wonderful flavor. Give it a taste and add a pinch of salt if it needs it. **What's your favorite way to thicken a sauce? Share below!**

Step 5: Time for the grand finale! Snip off the twine from your rested pork. Slice it into pretty pieces. Arrange them on a platter. Spoon some of that glossy red sauce right over the top. Serve the rest on the side. I still smile when I see that color.

Creative Twists

This recipe is wonderfully forgiving. You can play with it so easily. Try a different fruit jam instead of cranberry sauce. Apricot is a lovely, sunny choice. Add a spoonful of grainy mustard to the sauce for a little kick. It's a nice surprise. Use apple cider instead of orange juice for a cozy, autumn feel. Doesn't that sound comforting? **Which one would you try first? Comment below!**

See also Creamy Shrimp Risotto for Christmas Eve

Serving & Pairing Ideas

This roast makes a beautiful centerpiece. I love it with buttery mashed potatoes. They soak up the sauce perfectly. A simple green salad on the side cuts the richness. For a drink, a crisp hard cider pairs beautifully. For the kids, a fizzy orange soda feels special. It picks up the orange notes. **Which would you choose tonight?**



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Keeping Your Cozy Roast for Later

Let's talk about saving some for tomorrow. This roast keeps beautifully. Let it cool completely first. Then slice it and tuck it into a container with the sauce.

It will be happy in your fridge for three days. For the freezer, wrap slices tightly. They will keep for two months. Thaw in the fridge overnight when you're ready.

To reheat, use a covered dish with a splash of broth. Warm it gently in the oven. I once reheated it too fast on the stove. The meat got a little tough, so slow and low is key!

Batch cooking this is a smart move. It gives your future self a wonderful gift. A ready-made meal means more family time on busy nights. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Even grandmas have little kitchen troubles sometimes. Here are easy fixes. First, if your sauce is too thin, don't worry. Just simmer it a bit longer in the pan. It will thicken up nicely.

Second, if the pork seems dry, you might have overcooked it. An instant-read thermometer is your best friend. I remember when I didn't use one. The roast was overdone, and I was so disappointed.

Third, if the flavor is flat, check your seasoning. A pinch more salt at the end can wake everything up. Getting these right builds your cooking confidence. It also makes the flavors sing together perfectly. **Which of**

these problems have you run into before?

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, it is! Just check your cranberry sauce label to be sure.

Q: Can I make it ahead?

A: Absolutely. Follow the storing tips above. The flavors get even better.

Q: What if I don't have orange zest?

A: Use an extra tablespoon of orange juice. It will still taste lovely.

See also Flaky Festive Buttermilk Biscuits

Q: Can I make a smaller roast?

A: You can. Just cut the other ingredients in half. Cooking time will be less.

Q: Any optional tips?

A: A little fresh rosemary is wonderful with the orange. *Fun fact: Pork loin is one of the leanest cuts of pork!* **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe brings warmth to your table. The sweet and tangy smell fills the whole house. It reminds me of happy autumn evenings.

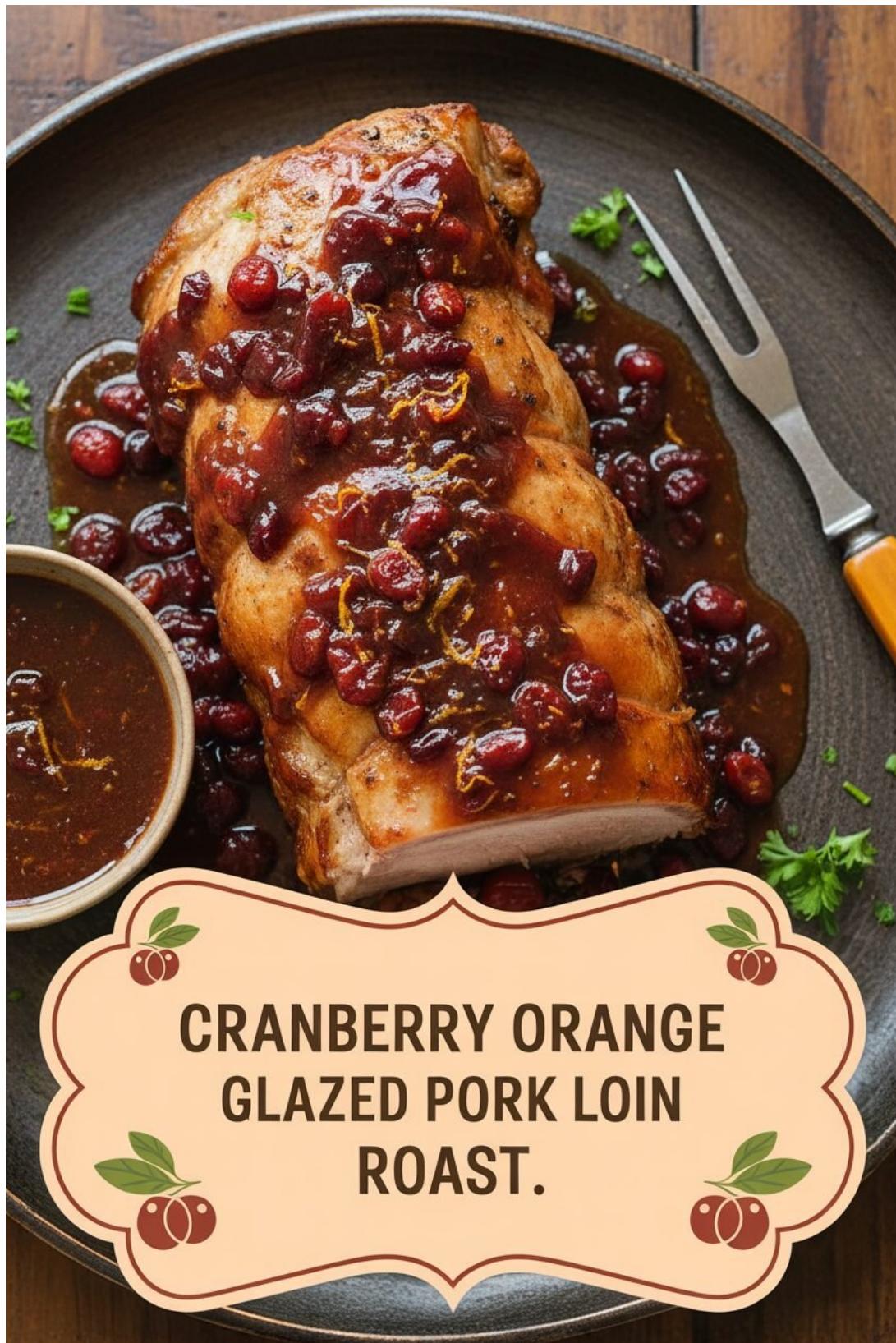
I would love to hear about your cooking adventure. Tell me how it went for your family. Your stories are my favorite thing to read. **Have you tried this recipe?** Let me know in the comments below.

Happy cooking!



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—Elowen Thorn.



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Author: Elowen Thorn



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Cooking Method:[Slow Cooker Stovetop](#)



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Cuisine:[American](#)

Courses:[Main](#)



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Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **4 minutes**

Rest time: **10 minutes**



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Total time: 4 minutes



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Servings: **8 servings**



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Calories: **420 kcal**



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Best Season:**Summer**

Description

Slow-Cooker Pork Loin with Cranberries and Orange

Ingredients

- ▢ 5 pound boneless pork loin roast, trimmed and tied at 1-inch intervals
- ▢ 1 tablespoon vegetable oil
- ▢ Salt and pepper (for seasoning)
- ▢ 14 ounces cranberry sauce (1 can), whole berry
- ▢ ½ cup dried cranberries
- ▢ ½ cup orange juice
- ▢ 3 (3-inch-long) strips orange zest, trimmed of white pith
- ▢ ¼ teaspoon ground cinnamon

Instructions

1. Dry pork with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Brown pork well on all sides, 7 to 10 minutes.
2. Stir cranberry sauce, cranberries, orange juice, orange zest, and cinnamon into slow cooker. Nestle browned pork into slow cooker. Cover and cook until pork is tender and registers 140 to 145 degrees on instant-read thermometer, about 4 hours on low.
3. Transfer pork to cutting board, tent loosely with aluminum foil, and let rest for 10 minutes. Let braising liquid settle for 5 minutes, then remove fat from surface using large spoon. Discard orange zest. Transfer braising liquid to saucepan and simmer until reduced to 2 cups, about 12 minutes. Season with salt and pepper to taste.
4. Remove twine from pork, slice into 1/2-inch-thick slices, and arrange on serving platter. Spoon 1 cup sauce over meat and serve with remaining sauce.

Notes

For a smoother sauce, you can strain it after reducing. Ensure pork reaches a safe internal temperature of 145°F.

Keywords:Pork, Cranberry, Orange, Roast, Slow Cooker