

# Oven Roasted Honey Butter Pork Loin

These are the oven roasting directions for the Slow Cooker Honey Butter Pork Loin. These directions were previously in the recipe notes but they made them quite lengthy so I moved them to a separate recipe card!



Prep Time	Cook Time	Total Time
10 mins	1 hr	1 hr 10 mins

Course: Mains, Slow Cooker    Cuisine: Western    Servings: 8    Calories: 561kcal    Author: Nagi

## Ingredients

- 1.75 - 2.5 kg // 3.5 - 5lb pork loin , skinless
- 1.5 tbsp olive oil , separated

### Spice Rub:

- 2 tsp EACH paprika, thyme
- 1 tsp EACH garlic powder, onion powder
- 1/2 tsp cayenne pepper , optional
- 1/2 tsp pepper
- 2 tsp salt

### Honey Butter Sauce:

- 3/4 cup / 225 g honey
- 125 g / 1/2 cup butter , unsalted
- 5 cloves garlic , minced
- 1/4 cup / 65 ml cider vinegar
- 1/2 tsp salt and pepper , each

### Thickener:

- 3 tsp cornflour/cornstarch mixed with splash of water

## Instructions

1. **Spice Rub:** Rub pork with about 1 tsp oil. Mix Rub together then sprinkle over pork. Pat to adhere all over.
2. Do not brown pork on stove.
3. **Honey Butter Sauce:** Melt butter in a saucepan over medium high heat. Add garlic and cook for 1 minute until golden. Add remaining Sauce ingredients, mix, simmer rapidly for 30 seconds.

### Oven Roast:

1. Preheat oven to 180C/350F.
2. Place pork in a roasting pan. Reserve 1/2 cup Sauce, then pour rest over pork.
3. Pour 1 cup water around the pork.
4. Roast for 1 hour - 1 hr 15 min or until meat thermometer registers 65C/150F in the centre, basting with reserved Sauce at 30 minutes then 50 minutes. Ensure pan doesn't dry out - add more water if it does.
5. Remove pork onto serving platter, baste with all remaining pan juices. Cover loosely with foil (10 - 20 minutes rest).
6. Pour and scrape all juices in roasting pan into large saucepan, add 1/2 cup water. Add cornflour water mixture, mix.
7. **Thicken Sauce:** Simmer on medium high for 5 minutes or until it reduces down to a syrupy consistency. If sauce is too thick, just add more water (depends on how much liquid was in roasting pan)
8. Slice pork into thick slices (1.5 - 2 cm / 3/5 - 4/5" thick). Serve with PLENTY of Honey Butter Sauce!

## Nutrition

Calories: 561kcal | Carbohydrates: 28g | Protein: 56g | Fat: 23g | Saturated Fat: 11g | Cholesterol: 198mg | Sodium: 853mg | Potassium: 1014mg | Sugar: 26g | Vitamin A: 14.6% | Vitamin C: 1.3% | Calcium: 2.3% | Iron: 8.9%

Another great recipe by [www.recipetineats.com](http://www.recipetineats.com)