



Pork Loin Dijon with Peach Sauce

- ¼ cup Dijon mustard
- ¼ cup mayonnaise
- 1 (2-pound) boneless center-cut pork loin roast
- 2 cups Italian-seasoned breadcrumbs
- 1 tablespoon butter or margarine
- 1 small onion, diced
- 2 garlic cloves
- 3 cups peach-flavored white grape juice
- 1 tablespoon chicken bouillon granules
- 1 (16-ounce) can peach slices, undrained and diced
- 1 tablespoon chopped fresh **mint**

Combine mustard and mayonnaise; brush over roast. Coat roast and breadcrumbs, and place on a rack in a roasting pan. Bake at 400 degrees for 20 minutes; reduce heat to 325 degrees and back 1 ½ hours or until a meat thermometer inserted into thickest portion registers 160 degrees. Slice and keep warm.

Melt butter in a heavy saucepan. Add onion and garlic; sauté until tender. Stir in grape juice, bouillon granules, peach slices and mint; bring to a boil. Cook, stirring occasionally 10 minutes or until reduced by two-thirds. Serve with the pork.

Serves 6-8.