

# **PORK ROAST WITH STRAWBERRY CHIPOTLE JAM**



EMILY G'S™  
JAM OF LOVE

4 T olive oil  
1 boneless pork roast (3-4 lbs)  
Salt & pepper  
1 onion, sliced  
½ jar **Emily G's Strawberry Chipotle Jam**

Preheat oven to 325°. Meanwhile, heat oil in a large Dutch oven on medium-high heat. Season the pork with salt and pepper and sear well on all sides. Drain off the fat. Place in the oven and cook until the internal temperature of the meat registers 150°, about 2 hours.

In a sauté pan heat 2 T of oil and caramelize the onions. Pour ½ jar of jam into the pan and cook about 10 minutes.

Serve sauce over the Pork Roast.