**Pork Loin in a Bag**

(Jan 2019)

The cooking bag is key to tender, flavorful pork loin. Sliced onion, sage, and thyme with a layer of apple nectar give the pork an exceptional balance of sweet and savory while the bag keeps all the flavors together.

Makes 6 Average Servings

Ingredients

4 pounds pork loin

1 tablespoon flour

1 medium yellow onion, sliced

1/2 medium red onion, sliced

3/4 teaspoon sage

1/4 teaspoon thyme

1 cup apple nectar

Directions

Rub sage and thyme on pork loin, add rest to oven cooking bag (make sure it's the kind with a tie). Put flour into bottom of oven bag. Layer onions on bottom, lay pork loin on top. Cover with apple nectar, let marinate for as little as an hour to overnight.

Cut 6 slits in bag. Cook in a 350 degrees F oven on middle rack for 1 and 1/2 hours. Let rest for about 10 minutes after coming out of the oven.

Slice and serve with juices from bag.

<https://www.cdkitchen.com/recipes/recs/563/Pork-Loin-in-a-Bag90259.shtml>