



Roast Pork with Honey Mustard Glaze

Serves 6

Ingredients

- 1.5kg boneless pork leg (roasting joint)
- 6 tablespoons honey
- 4 tablespoons Dijon mustard
- 2 tablespoons cider vinegar
- 3 tablespoons soy sauce
- salt to taste
- ground black pepper to taste

Method

1. Preheat the oven to 180 C / gas mark 4.
2. Stir together the honey, mustard, vinegar, soy sauce, salt and pepper in a small bowl. Place pork in a roasting tin. Spread glaze evenly over pork roast.
3. Roast in the preheated oven uncovered, until internal temperature measured with a meat thermometer reaches 70 degrees C, about 1 hour. Remove from oven, and let rest about 10 minutes before slicing to serve.