

## **Killer Pork Loin**

1 pork loin roast with bone  
1/2 c olive oil  
3 t garlic salt  
3 t salt  
3 t black pepper  
3 t paprika  
3 t dry mustard  
3 qt fruit glaze

Rub pork loin liberally with olive oil combine garlic salt, salt, pepper, paprika, and dry mustard. Place onto a rack in a roasting pan roast @ 400 degrees for 45 minutes and roast @ 350 degrees for 60 minutes. Remove from oven, let stand for 15-30 minutes. Meanwhile, heat glaze in a saucepan over a low flame. Carve roast into thin slices. Arrange slices onto a heated platter and cover with heated glaze. Serve hot.