



# Fall Recipes

## *Italian Pork Loin Roast* *Butternut Squash Soup*

Feel the autumn breeze blow in as it brings a harvest of fall flavors. You'll enjoy this tempting bushel of hearty family favorites using garden-fresh ingredients.

BY SCOTT JONES /// PHOTOS BY JASON WALLIS

### Italian Pork Loin Roast

- 1 teaspoon kosher salt
- 3 cloves garlic, crushed and peeled
- 2 Tablespoons extra-virgin olive oil
- 2 Tablespoons chopped fresh rosemary
- 1 Tablespoon grated lemon rind
- 2 Tablespoons fresh lemon juice
- 1 (3-pound) pork loin, trimmed of fat
- 1 (14½-ounce) can of low-sodium, fat-free chicken broth

1. Place salt and garlic in a small bowl and mash with the back of a spoon to form a paste. Stir in oil, rosemary, lemon rind and lemon juice.
  2. Make 6 shallow cuts on top of roast (about 2 inches deep). Rub the mixture over the pork, pressing mixture into cuts. Refrigerate, uncovered, for 1 hour.
  3. Preheat oven to 375°F.
  4. Pour broth into a roasting pan. Place pork on a rack in roasting pan.
  5. Roast 50 minutes, or until a thermometer inserted into the thickest part registers 145°F. Transfer to a cutting board; let rest for 10 minutes.
  6. Meanwhile, place roasting pan over medium-high heat. Bring to a simmer and cook, scraping up any browned bits, 2 to 4 minutes, or until sauce is reduced by half. Serve with the pork.
- PREP:** 20 min. **CHILL:** 1 hr. **BAKE AND COOK:** 54 min.

**YIELD:** 10 servings

### Butternut Squash Soup

- 6 bacon slices
- 1 large onion, chopped
- 2 carrots, chopped
- 1 Granny Smith apple, peeled and finely chopped
- 2 garlic cloves, chopped
- 3 pounds butternut squash, peeled, seeded and chopped
- 1 (32-ounce) container low-sodium, fat-free chicken broth
- 2 to 3 Tablespoons fresh lime juice
- 1½ Tablespoons honey
- 2 teaspoons salt
- 1 teaspoon ground pepper
- ⅛ teaspoon ground allspice
- ⅛ teaspoon ground nutmeg
- ¼ cup whipping cream

1. Cook bacon slices in a Dutch oven until crisp. Remove bacon, and drain on paper towels, reserving 2 Tablespoons drippings. Crumble bacon and set aside.
2. Sauté onion and carrots in hot bacon drippings in Dutch oven over medium-high heat, 5 minutes or until onion is tender. Add apple and garlic, and sauté 5 minutes. Add butternut squash and chicken broth. Bring to a boil; reduce heat and simmer 25 minutes, or until squash is tender.
3. Process squash mixture in batches, in a blender or food processor until smooth.
4. Return to Dutch oven. Add lime juice and next 6 ingredients. Simmer 10 to 15 minutes, or until thickened. Top with crumbled bacon. Garnish, if desired.

**PREP:** 20 min. **COOK:** 55 min. **YIELD:** 8 servings **FL**



### What's For Dessert?



See the web-exclusive recipe for Sour Cream Apple Squares at [myFarmLife.com/fallrecipes](http://myFarmLife.com/fallrecipes).