

I run a saskatoon berry UPick just 10 min south of GP so I love to find delicious new recipes to make with my berries.

I've modified this to my own liking, hopefully you enjoy!

- 1 cup (250 mL) Saskatoon berries
- 2 Tbsp (30 mL) Saskatoon berry syrup or same amount water
- 1 Tbsp (30 mL) each Dijon mustard and liquid honey
- 1 tsp (10 mL) each rosemary and thyme leaves
- ¼ cup (60 mL) dried Saskatoon berries
- 1 Tbsp (15 mL) sea salt
- 6 black peppercorns
- ½ tsp (2 mL) fresh thyme leaves
- 1 4-bone rack of pork (2.5 lbs/1.1 kg)
- 1 Tbsp (15 mL) extra virgin olive oil
- 4 whole carrots, roasted
- 2 whole leeks, roasted
- 2 yellow onion halves, roasted
- 1 whole head of garlic, roasted and halved
- 4 each sprigs thyme and rosemary

In a saucepan set over medium-high heat, add Saskatoon berries, syrup or water, mustard, honey, rosemary and thyme and bring to a rolling boil, stirring frequently, then reduce heat to medium-low and cook until berries have broken down into a jam-like consistency, about 20 minutes, stirring occasionally. Set aside to cool to room temperature.

Meanwhile, in a spice grinder, grind dried berries together with salt, peppercorns and thyme leaves to form a powder and then dry rub all over pork. Set aside.

In a skillet set over medium-high heat, add oil, sear pork on all sides, then place on top of a bed of roasted vegetables in a roasting pan and brush reserved berry-mustard mixture over pork.

Set pork on middle rack of a preheated 350 degrees oven and roast until internal temperature registers 160 degrees on a digital read thermometer, about 35 minutes. Let pork rest at least 10 minutes before slicing in between the bones into 4 chops.