

Pork Roast with Dried-Fruit Compote

Yield: 8 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/dried-fruit-compote-recipe-polish>

Ingredients:

- 1 pork shoulder bone-in, about 3 lb.
- freshly ground pepper
- salt
- 3 tablespoons olive oil
- 1 cup chicken broth
- 3/4 cup dry white wine
- 1/2 cup fresh orange juice
- 1/4 cup dark brown sugar firmly packed
- 1 rosemary sprig fresh
- 1 1/2 cups dried plums pitted
- 1 1/2 cups dried apricots

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 75 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 24 grams
7. SaturatedFat: 3 grams
8. Sodium: 200 milligrams
9. Sugar: 15 grams

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