

PORK LOIN AND GUAVA SAUCE (GUAVA PORK)

from [Chef Pepín](#)

Ingredients:

4-5 lbs. Pork Loin

20 oz. Guava marmalade

1 large onion

1 teaspoon powdered mustard

salt and pepper (to taste)

Procedure:

Preheat oven to 350 degrees. Place pork loin in a cooking pan and add salt and pepper on both the top and the bottom. Cut onion into slices and pieces and blend in a blender, adding guava marmalade and powdered mustard. Blend well. Add the sauce mixture to the pork and cook for about 1 hour. If you like, you can add a “meat thermometer” to the pork. When the meat is done, feel free to take the meat out and allow the sauce to cook a little while longer (3-5 minutes).