

Marinated Pork Roast

Ingredients

- 1/2 c. Soy Sauce
- 1/2 c. Sherry
- 2 cloves Garlic (minced)
- 1 T. dry Mustard
- 1 teas. Ground Ginger
- 1 teas. dried Thyme
- 4—5 lb. Boneless pork loin roast (not the small tenderloins)

Directions

Blend first 6 ingredients. Place roast in clear plastic Ziploc bag, and then add marinade. Marinate 3 hours at room temperature or overnight in refrigerator. Turn often!

Remove meat from marinade (*save*) place on rack in a shallow roasting pan. Roast uncovered at 325 for 2 1/2 to 3 hours or until meat thermometer registers 170 degrees. Baste with marinade during the last hour.

Currant Sauce:

In a small saucepan, slowly heat 1 - 10 oz. jar red currant or pomegranate jelly until melted. Add 2 T sherry and 1 T. Soy Sauce. Stir and simmer 2 minutes.

Pass the currant sauce in a small bowl or pitcher to pour over pork roast. YUM!

Notes

For pork loin: Marinate in plastic bag for 30 minutes. Soy sauce, vegetable or olive oil, ginger, cinnamon, garlic, thyme. Bake at 350 for 20-30 minutes. Can also grill for 20-30 minutes.