

MARINADE FOR PORK

Ingredients

1. 2 lbs. boneless pork roast, loin or shoulder or pork chops
2. 1/2 c. apple juice or 1/4 c. apple juice and 1/4 c. dark rum
3. 1/4 c. sugar
4. 1/4 c. soy sauce
5. 1 1/2 tsp. salt
6. 1/2 tsp. each ground allspice
7. 1/2 tsp. ground black pepper

Instructions

1. Cut loin, roast or shoulder into 1/2 to 3/4 inch slices or 1 1/2 inch chunks for skewing.
2. Leave pork chops whole.
3. Put meat into glass bowl.
4. Mix remaining ingredients. Pour over meat. Marinate 1 hour or cover and refrigerate overnight. Thread chunks onto skewers. Barbecue, grill or broil. Tender and Delicious!