

MARINATED PORK LOIN ROAST

Ingredients

1. 3-4 lb. boneless pork loin roast
2. 1 tsp. dry mustard
3. 1/2 tsp. onion powder
4. 1/2 c. apple juice
5. 1 tsp. basil
6. 1/2 c. soy sauce

Instructions

1. Combine all ingredients except pork roast in small bowl.
2. Place roast in large plastic bag; pour sauce over roast.
3. Press air out; close top securely.
4. Marinate 2 hours or more turning meat over occasionally.
5. Remove roast from bag, reserve marinade.
6. Place roast on rack in shallow roasting pan.
7. Roast in 325 degree oven 2-2 1/2 hours.
8. Brush roast with reserved marinade every 10 minutes during last 1/2 hour of cooking time.
9. Heat and serve remaining marinade with pork.