

PORK COOKERY AND MARINADE

**The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church
Montreal, Canada**

In order to insure tenderness of pork cuts that are not being braised, it is a good idea to marinate before cooking and always in a non-corroding container.

The following is an all-purpose marinade for chops, steaks and roasts.

Marinating Times:

Chops – minimum of two hours, six to twelve hours is even better

Roasts – six to twenty-four hours

Marinade (per pound):

1	teaspoon	salt
1/8	teaspoon	freshly ground pepper
1/4	teaspoon	ground thyme or sage
1/8	teaspoon	ground bay leaf
	pinch	allspice
1/2	clove	mashed garlic (optional)

Mix all of the ingredients together and rub them into the surface of the meat. Place in a covered bowl. Turn the meat two or three times if the marinade is a short one, and several times per day if it is of long duration.

To make a liquid marinade, add three tablespoons of lemon juice and three tablespoons of olive oil to the dry mixture.