
Pork Roast with Rosy Red Sauce

Jana Moran

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

3 to 4 pound pork loin roast

1/2 cup dry sherry

1/2 cup soy sauce

2 cloves garlic, minced

1 tablespoon dry mustard

1 teaspoon dry ginger

1 teaspoon dried thyme, crushed

SAUCE

1 jar (10 ounce) currant jelly

1 tablespoon dry sherry

1 tablespoon soy sauce

1/4 cup dried currants (optional)

Preheat the oven to 325 degrees.

Place the pork in a plastic bag along with the sherry, soy sauce, garlic, mustard, ginger and thyme. Seal and let stand at room temperature for two to three hours, turning occasionally, or marinate overnight in the refrigerator.

Place the meat in a shallow baking dish, reserving the marinade.

Roast, uncovered, in a 325 degree oven for 2-1/2 to 3 hours. Baste with the reserved marinade during the last hour.

Make the sauce for serving: In a small saucepan over medium heat, combine the currant jelly, dry sherry, soy sauce and dried currants, if desired. Simmer for 2 minutes.

Let the roast stand for 15 minutes before serving. Serve the sauce on the side with the roast.

Pork

Per Serving (excluding unknown items): 325 Calories; 2g Fat (7.5% calories from fat); 10g Protein; 33g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 9280mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 1/2 Vegetable; 0 Fat; 1 Other Carbohydrates.