



Holiday Pork Loin



PREP TIME

2 1/2

hours



COOK TIME

3

hours



SERVINGS

6 to 8

people

INGREDIENTS

- 1 pork loin roast, (whole, 3 to 4 lbs.)
- 2 fresh oranges
- 6 cloves of garlic, peeled
- 3 tablespoons of corn oil or olive oil
- 1 teaspoon of salt (see note at the end)
- 3 chipotle peppers in adobo powder with sour oranges (optional)

Peel the oranges with a vegetable peeler or grater and cut the peel into small pieces. In a blender or small food processor, combine the orange peel, juice from the oranges, garlic, oil, salt and chipotle peppers. Blend it until it forms a light sauce. Put half of this sauce to the side.

With a long-toothed fork, poke holes all over the pork meat. Sprinkle powdered adobo on the pork if you'd like. Place the pork inside a big zippered plastic bag or a deep-enough container (to contain the broth). Pour the sauce over the pork. Close the bag very tightly or cover the container and let it marinate in the refrigerator for at least two hours or overnight.

Place the pork on a baking rack (dispose of the marinating sauce). Pour a cup of water into the base of the baking dish. Roast the pork at 325° F for 1-1/2 to 2 hours or until the meat thermometer registers 150° F in the center of the meat. Check the pork after it has cooked for about half the time, adding more water to the baking dish if necessary. If the pork starts to brown up too much, carefully place aluminum foil on top of it without touching the surface. Upon extracting the pork from the oven, let it rest, still covered with aluminum foil for 10 minutes before slicing it. Heat up the reserved sauce in a small saucepan for 5 minutes or until it has lightly reduced. Serves 6 to 8.

Note: If you choose not to use adobo powder with sour oranges, increase the salt to one and a half teaspoons.

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