

Gingered Pork Roast

Also Known As

Course	Yield	Type of Food	Main Ingredient
Entrée	8 servings	Meat	Pork

Comments

This is a Southern favorite. It is especially appreciated in Louisiana. If you like pork and you like the spice ginger, well...you just can't go wrong with this one.

Prep Time 10 minutes **Cooking Time** 2.5 hours approx. **Ethnic Origin** American

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Measure	Ingredient	Pre-Heat? <input checked="" type="checkbox"/> Yes	Temperature 325	Grease Pan? <input type="checkbox"/> Yes
			Measure	Ingredient
1 Tbs.	fresh ginger, minced			
2 cloves	garlic, minced			
1 tsp.	dried sage			
.5 tsp.	salt (kosher or sea)			
1	5 lb. loin of pork			
.33 cup	apple jelly			
1.25 tsp.	Tabasco sauce			
2 medium	carrots, peeled & cut into .5 inch slices			
2 medium	onions, peeled & cut into .5 inch slices			
1.75 cups	water			

Instructions

Mix the ginger, garlic, sage and salt in a small dish.
Rub the mixture onto and into the pork.
Place the pork in a shallow roasting pan and roast for 1.5 hours.
Remove from the oven and then score the pork in a diamond pattern.
In a small bowl, mix the jelly and Tabasco sauce.
Baste it generously over the roasted pork.
Arrange the carrots and onions around the meat.
Add 1 cup of water.
Roast up to 1 hour longer or until a meat thermometer reads 170 °F.
Remove the roast to a serving platter and keep warm.
Skim the fat from the pan drippings, then puree the vegetables and pan liquids in a food processor.
Stir in the remaining .75 cup of water.
This is now your gravy. Reheat and serve with the roast.