

The Marv's Meats Recipe Collection #18

Marlene's Port Braised Pork Loin Roast

- 1 – rolled, boneless pork loin roast (3-4 lbs)
- ¼ cup – salt
- ¼ cup – brown sugar
- Water
- 2 cloves – garlic, minced
- Salt & pepper to taste
- 2 TBS – butter
- 2 TBS – olive oil
- 4 – small cooking onions, peeled & halved
- ¾ cup – beef stock
- 1 cup – Ruby Port or dry red wine

Brine roast by whisking salt & brown sugar in enough water to cover roast in a stock pot & refrigerate 8 hours or overnight. Remove roast from brine, rinse with cold water & pat dry. Pre-heat oven to 400°. Rub minced garlic over entire roast & season with salt & pepper. Heat butter & oil over med-high heat in a large skillet & brown roast on all sides (12-15 minutes total). Remove from heat, arrange onions around roast, pour stock & Port/red wine over roast & onions. Place in oven, uncovered, for 30 minutes basting every 10 minutes. Lower heat to 350° & roast an additional 45-60 minutes (internal temperature should be 145°-150°). Transfer roast & onions to cutting board, cover with foil & let 'rest' 10 minutes. Boil cooking liquid over high heat to reduce while roast is resting & spoon over sliced pork & onions. Serves 6-8.



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