

Recipes from the Meat Department



Roast Loin of Pork

12 Servings

5 lb. Boneless Top Loin Roast; Pork
1/2 cup Lime Juice
1 teaspoon Cumin; Ground
1/2 teaspoon Pepper
6 oz. Frozen Orange Juice; Thawed
1/2 cup Dairy Sour Cream
2 Tablespoons Ground Red Chiles; To Taste
1 teaspoon Salt
1 teaspoon Oregano Leaves; Dried
2 ea. Cloves Garlic; Crushed
1/4 cup White Wine; Dry
1/2 teaspoon Salt

Place pork roast in a shallow glass or plastic dish. Mix ground red chiles, lime juice, 1 tsp salt, the cumin, oregano, pepper, garlic and 1/4 cup of Orange Juice Concentrate and brush mixture onto the pork roast. Cover and refrigerate at least 8 hours. Heat oven to 325 Degrees F. Place pork, fat side up, on rack in a shallow roasting pan. Insert meat thermometer so that the tip is in the center of the thickest part of the roast and does not rest in fat. Roast uncovered until thermometer registers 170-degrees F., 2 to 2 1/2 hours. Remove pork and rack from the pan. Strain the drippings from the pan and set aside. Add enough water to remaining Orange Juice Concentrate to measure 3/4 of a cup; stir juice and wine into drippings. Stir in sour cream and salt. Serve with the pork roast.