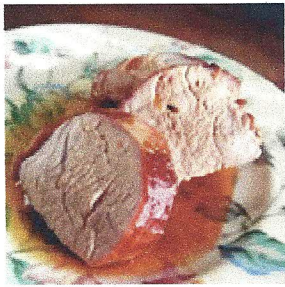


Orange Soy Pork Loin



Rated: ★★★★★

Submitted By: JSHAFFER

Photo By: foodaholic

Prep Time: 5
Minutes

Cook Time: 2
Hours 30
Minutes

Ready In: 2
Hours 35
Minutes

Servings: 10

"This pork loin is baked in an orange soy concoction that results in an awesome, tender and flavorful dish."

INGREDIENTS:

- | | |
|-----------------------------|--------------------------------------|
| 1/2 cup orange juice | 1 1/2 teaspoons chopped garlic |
| 1/3 cup soy sauce | 1 red onion, sliced |
| 1/4 cup olive oil | 1 (5 pound) boneless pork loin roast |
| 1 tablespoon dried rosemary | |

DIRECTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. In a medium bowl, stir together the orange juice, soy sauce, olive oil, red onion slices, rosemary and garlic. Place the pork roast in a baking bag, and set in a roasting pan or baking dish. Pour the orange juice mixture over the roast, making sure to coat entirely. Close the bag according to package instructions.
3. Bake for 2 to 2 1/2 hours in the preheated oven, until the internal temperature of the loin is at least 145 degrees F (63 degrees C). Remove from the oven, and let stand for about 10 minutes to settle the juices. Carefully open the bag and remove the roast. Slice and serve with a little of the drippings drizzled over.

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