

Recipes

MISSIONFOODSERVICE.COM

Herb Roasted Pork

Serves 10

Ingredients:

2.5 lbs. Boneless Pork Loin

1 cup Gala Apple, chopped

1.5 cups Sweet Onions, chopped

1 Tbsp. Minced Garlic

.33 cup Red Wine

.33 cup Sherry Wine

.5 cup Olive Oil

2 tsp. Kosher Salt

2 tsp. Black Peppers

1 Tbsp. Fresh Rosemary

3 Tbsp. Fresh Marjoram

2 Tbsp. Fresh Sage

1 tsp. Fresh Thyme

Directions:

- Place apples, onions and garlic in food processor.
 Puree to form a paste. Pulse in remaining ingredients and pour over pork.
- 2. Cover and let marinate at least four hours or overnight.
- 3. Remove pork from marinade and brown on all sides.
- 4. Place in 325° F oven for 1½ 2 hours or until proper internal temperature is reached.