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Lemon Pork Roast

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LEMON PORK ROAST

4 to 4 ½ lb. pork loin
½ cup Stella Cadente Meyer Lemon Oil
½ cup Madeira wine
1 tbsp. sea salt
1 tsp. fresh ground black pepper

Pour Meyer lemon olive oil, Madeira, sea salt, and black pepper into a one-gallon zip lock bag. Zip the bag closed and mix ingredients completely.

Stuff pork loin into baggie and reseal. Rotate bag until meat is covered, marinate in refrigerator for at least four hours and not more than twelve hours. Turn the bag over a couple of times in the refrigerator.

Remove pork loin from bag and reserve marinate, place pork loin on spit rod and cook on a rotisserie, basting with reserve marinate every 15 minutes, for 70 to 90 minutes or until a meat thermometer reads 155 degrees F. This pork loin can also be baked in a 350 degree F. oven, be sure to baste every 15 minutes and cook fat side up. Remove from heat and let rest for 15 minutes before carving. Baked apples make a great side dish.

Recipe courtesy of Gene Robertson, Nice, CA.

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