

## The Chef's Table

### Marinated Roast Pork

1-1 ½ Pounds pork tenderloin or sirloin  
3 Green Onions Chopped – tops only  
2 Cloves Minced Garlic  
¼ Cup Soy Sauce  
2 tablespoons Dry Red Wine  
1 tablespoon Honey  
1 tablespoon Dark Brown Sugar  
1 tablespoon Maple syrup  
1 tablespoon Pineapple Juice  
1 tablespoon Orange Juice  
1 tablespoon Sherry Wine  
1 teaspoon Grated Ginger  
½ teaspoon Ground Cinnamon

Thoroughly mix the wet ingredients and then mix in the ginger and cinnamon. Add the garlic and onions and combine.

Place pork and marinade in plastic zip bag and expel as much air as possible and zip bag closed. Be sure to coat meat well and place bag in refrigerator overnight; it is even better if allowed to marinate for three to five days. If you marinate the roast more than overnight you should turn it over every day to allow more even marination. It is a good idea to place the bag in a baking dish just to prevent any possible leakage from spilling into the refrigerator.

Remove the roast at least one hour or more before roasting to allow it to come up to room temperature.

Pre heat oven to 425°

Place pork and marinade in roasting pan and roast uncovered for 45 minutes to one hour until meat is 145° internal temp.

Remove from oven and let it rest for at least 10 min. Slice into serving pieces and drizzle juices over meat.