

Chipolte & Garlic Marinated Pork Loin



1 packet **Chipolte & Garlic Dip Mix** 1 cup white wine vinegar
3 lb. boneless pork loin roast 1 tsp. ground cumin
2 cups pineapple juice large oven roasting bag
1 cup orange juice

Directions:

Rinse pork roast and place in oven roasting bag. Add all other ingredients and mix well by slightly rolling roast around in bag. Seal bag with twist tie, place in a shallow baking dish or pan and place in refrigerator to marinate. Allow to marinate a minimum of 6 hours*, turning meat occasionally.

**(Marinating overnight 12 to 24 hours is best.)*

Preheat oven to 350°. Remove roast from refrigerator and pierce top of bag according to oven bag directions. Leave roast in bag, place in baking dish in oven and bake for 3 hours or until tender. Allow roast to set and cool for 15 minutes. Slice or shred roast to serve.



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