

Chef Tee's Pork Loin Roast Marinated in Soy Sauce

(Serves 4)

You will need a cooking thermometer for this recipe

Ingredients

- 2 lbs. pork loin roast w/fat
- 3-4 cloves of garlic, minced
- ¼ cup soy sauce
- 2 Tbs. honey
- 1 Tbs. ginger, chopped
- Salt
- Pepper
- 1 large onion, quartered
- 1 rib of celery, cut into large slices
- 1 carrot, cut into large slices
- ½ cup cooking sherry or mirin
- 1 can, 12 ounce chicken broth

Directions

1. Preheat oven to 450° F.
2. In a medium bowl, whisk soy sauce, honey, garlic and ginger; set aside.
3. Put meat in soy marinade; roll around so completely covered w/marinade.
4. Leave roast in marinade; turn a quarter of a turn every 5 minutes for about 20 minutes.
5. In a medium bowl, combine onion, celery and carrots—this mixture is called a Mirepoix.
6. Put Mirepoix in bottom of a 2 quart casserole, centered.
7. Place roast on top of vegetables, fat side up. (keep soy marinade for sauce)
8. Pour sherry in to bottom of dish; sprinkle pepper on top of roast.
9. Bake until roast's internal temperature is 150 degrees F (about 20 to 30 minutes). If not brown enough, leave in oven under low broiler setting for a few more minutes.
10. Rest meat for about 10 minutes. While resting, make the following sauce.

Sauce directions

1. In a small sauce pan, combine cooked Mirepoix, roast drippings, leftover soy marinade and chicken broth; bring to a boil over high heat.
2. Reduce to simmer; remove fat off the top; cook until the sauce is 1/3 of its original volume.
3. Salt and pepper to taste.
4. Pour sauce over roast; serve with Chef Tee's Pork Loin Vegetable Medley (see video demonstration).