

# Roast Pork

**Victoria Villa**  
**Puerto Rico**  
**Serves: 6-8 people**  
**Yield: 1 roast pork**  
**Time: 2:00 hours**

## Ingredients

1 pound of pork loin, trimmed  
1 small onion, sliced  
4 cloves of garlic, minced  
1 green bell pepper, seeded and sliced  
1 red bell pepper, seeded and sliced  
1/2 teaspoon of sea salt  
1/4 teaspoon of black pepper  
1 tablespoon of adobo seasoning  
(see page 54)  
1/2 cup of water  
2 tablespoons of red wine vinegar  
2 tablespoons of olive oil

## Did You Know?

Pork loin is a very lean cut of meat that adapts well to this flavorful marinade. Victoria suggests serving roast pork with pan roasted vegetables, rice and beans.

## Directions

- ✳ Preheat oven to 350° Fahrenheit.
- ✳ Clean the pork loin thoroughly.
- ✳ Add the oil, half of the sliced onion, half the sliced red and green peppers and half the minced garlic to a medium saucepan and cook for 5 minutes or until soft.
- ✳ Add adobo seasoning, salt, black pepper, water and vinegar. Stir to combine and allow to cool.
- ✳ Place softened cooked vegetables in a food processor or blender and puree until smooth.
- ✳ Place the pork and remaining garlic, onions and peppers into an oven proof-baking dish.
- ✳ Pour the puree on top of and all around the pork.
- ✳ Let marinate in the refrigerator for at least 20 minutes or up to 1 day.
- ✳ When ready to cook, roast at 350° Fahrenheit, uncovered, turning the meat once until an instant-read thermometer inserted into the center registers 145° Fahrenheit, 50 minutes to 1 hour. When the pork loin is done, you can prick it on the side with a fork to see if it shreds and is no longer pink at the center. Also, make sure the outside is crispy but not burnt.
- ✳ Let rest for 10 minutes, then slice and serve.

