



A Recipe from Knowgluten.me

Quick and Easy Roast Pork in Foil

Ingredients:

- Boneless Pork Loin large enough for your family (2lbs works for us)
- Marinade (recipe follows)
- 1/3 cup Stubb's Hickory and Bourbon BBQ Sauce (or another gluten free BBQ sauce)

Marinade:

- 1/4 cup olive oil
- 1/2 T sea salt
- 1/2 T herbs de province

Directions:

1. Add Pork and marinade to a gallon size Ziplock bag, massage bag until pork is coated and marinate at least 30 minutes, or all day.
2. To cook, line an open baking dish or cake pan with foil.
3. On top of that, stretch out a long piece of foil, this will be your foil pouch.
4. Place marinated roast in the center of the long foil.
5. Pour sauce on top of the roast and spread around using a basting brush.
6. Bring the ends of the foil together and fold over to make a loose pouch around the roast. (It should be like the roast is sitting in the bottom of a bag, don't wrap it tightly).
7. Bake at 350F until the roast reaches an internal temperature of at least 145F up to 160F, 20-30 minutes per pound (so around an hour for a 2lb roast).