

MARINATED PORK ROAST WITH HERBS



SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR,
DOWNUNDER GOURMET GRILL RUB

INGREDIENTS

2 tbsp *Saveur Downunder Gourmet Grill Rub*

½ cup *Saveur Mango, Apricot & Strawberry Balsamic Vinegar*

¼ cup *gluten free soy sauce or tamari or aminos*

¼ cup *water, as necessary*

4-5 lb/ 2 kg *lean pork roast*

1 - 2 *tbsp mustard*

METHOD

Combine 1 tbsp Saveur Rub, Balsamic Vinegar, soy sauce, and water in a shallow dish or a large Ziploc bag. Add roast, coating well. Refrigerate for 8 hours. Turn occasionally. Drain and reserve marinade while you preheat oven to 325C/175F. Spread mustard over roast and pat on 1 tbsp Saveur Rub. Put in pan in the oven and pour reserved marinade around sides. Roast 3-4 hours, until done.

