



CHRISTMAS PORK ROAST

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This recipe is very easy to make, and the taste is well worth the effort. I am asked to make this dish every Christmas for the floor Christmas pot luck. For larger roast use more ingredients.

DIRECTIONS:

INGREDIENTS:

Pork roast

1 granny smith apple

1 white onion

3 cloves of garlic

1 tbsp nutmeg

1 tbsp allspice

1 tbsp cinnamon

1. Place pork roast in a roasting pan . In blender put one skinned cored granny smith apple, 1 white onion, 3 cloves of garlic, 1 tbsp nutmeg, 1 tbsp allspice and 1 tbsp cinnamon.
2. Blend all ingredients well.
3. Pour over roast.
4. Place in fridge for two hours.
5. Cook for one hour and fifteen minutes at 350 f.
6. Cut and serve with mashed potatoes. Use drippings to make gravy for potatoes.