

THE OLIVE AND THE GRAPE

440-257-0778 www.theoliveandthegrape.biz

BAVARIAN PORK MARINADE

This marinade is an absolute family favorite! You will have family and friends requesting this roast.

1 pork loin (can use for pork chops as well, or a tenderloin)

1 part unseasoned olive oil

1 part acid (lemon juice, white wine, or a gourmet white wine vinegar)

1-2 T **Bavarian Seasoning**

Pierce the roast. Combine ingredients and place in a pyrex dish (7"x9", or whatever size will just fit the roast). Place the roast in the dish. Turn roast so that it is "rolled" in the marinade. Cover with plastic wrap and refrigerate. Turn roast every few hours. It is best to marinate overnight, or at least 6-8 hours for the meat to tenderize and develop the delicious flavor of the seasonings.

Portions: For a roast, we suggest ½ cup portions for each "part", with 2 T. seasonings. For chops, especially if only 2-4, you will probably only need ¼ cup portions, with 1 T. of seasoning. You will be the best judge.

Bavarian Seasoning is available at The Olive and The Grape.

THE OLIVE AND THE GRAPE

440-257-0778 theoliveandthegrape@yahoo.com www.theoliveandthegrape.biz