

Pork Roast

Again, I like to buy a roast with a bone in and a wee bit of fat on. Trim if need be.

Add salt and pepper and sometimes I add a small sprinkle of garlic salt (very little or it ruins taste).

You can brown the roast on all sides in a pan in a bit of cooking oil and then put in roaster.

Cover. Bake between 325 – 350.

A four pound roast takes approximately 3 hours.

You want pork well done – not pink. Serve with applesauce.

Pork makes the BEST gravy!