



ROAST LOIN OF PORK

Roasting of Pork Loin, Crown Roast of Pork, or Pork Loin with Bone

Preheat Oven to 325 degrees.

Place seasoned meat in the roasting pan. Cover bottom of pan with 1/4" of water.

Cover and cook to an internal temperature of 160 degrees.

Remove the cover 1/2 hour before done to brown the top.

Approximate Cooking Times:

2 to 5 lb. piece of meat: 1 1/2 to 2 1/2 hours

5 to 12 lb. piece of meat: 2 1/2 to 4 hours