

Old south coca-cola pork loin

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Tender, juicy, sweet as sunshine perfection! This old-fashioned pork roast will take you straight back to your childhood! All-day barbecues that brought the entire neighborhood over to one backyard on any given Saturday! Card tables covered with checkered tablecloths filled with bowl after bowl of salads of every kind, chips and homemade dips galore, and platters stacked high with anything and everything the designated hostess, and honored "grill master", could toss onto racks over red hot coals!

Games of horseshoes, badminton, and croquet had everyone busy, laughing, and chatting about local news. And soft blankets and quilts layed out in the shade were sure to be found to plop down on when it was time to eat!

When evening came, the adults sat around talking and enjoying lots of cold beers and cocktails, and us kids chased lightning bugs, played Kick the Can, and Ghosts in the Graveyard! When it was dark enough, we all hoped that someone brought some fireworks!

Summer seemed never-ending, and days lasted forever! And those weekends with family, friends and neighbors, sharing food and just enjoying the day, sadly seem to be long gone.

Either most have to work, or just don't seem to be very friendly and neighborly anymore.

The hubs and I luckily have very nice neighbors next door, but we gave up on the rest of the neighborhood. To each his own. But maybe this summer we can get a few more people around the

block to all get together and have a backyard barbecue! Finishing this pork roast out on the grill for the last 30 minutes just might be enough to bring them out of their shells!

So, if you're wanting to have a backyard barbecue, Sunday dinner, or want to have leftovers of tender, juicy, pork roast thinly sliced for sandwiches to pile high, this recipe is just the ticket!

It's really nice to take to someone else's house when it's almost done, too, because you can just finish it up right on the grill! Plop the roast into a cooler and bring along the sauce, and you're serving this incredible roast up in just 20 – 30 minutes!

So plan to have this classic-style Coca Cola Pork Loin Roast soon! And make sure you make extra sauce for dippin' and drizzlin' over those sandwiches! *Enjoy!!*

FULL RECIPE IN THE NEXT PAGE, ENJOY ☐

Ingredients:

- 1/4 cup soy sauce
- 1 cup Coca-Cola
- 1/2 cup dark brown sugar
- 2 tablespoons Dijon mustard
- 3 tablespoons oil
- 2 tablespoons Worcestershire sauce
- 1/3 cup ketchup
- 2 cloves garlic, minced
- 1 tablespoon dry mustard
- 2 tablespoons balsamic vinegar
- 1 teaspoon ginger
- 1 teaspoon thyme, crushed

5 pounds pork loin roast, boned

Directions:

Combine all the ingredients except for the meat, to form a marinade. Set the pork roast in a plastic bag with a zip-type seal, pour in the marinade and seal the bag. Set the plastic bag in a serving bowl large enough to steady the roast and keep the marinade ingredients from spreading away from the roast.

Let stand for 24 hours or overnight in the refrigerator, patting and turning the bag every few hours to ensure the meat marinates evenly. This helps the roast absorb the marinating liquids and creates a tender, juicy and flavorful roast.

Remove roast from marinade and discard the marinade. Place roast, fat side up, on rack in roasting pan. Insert roast meat thermometer so the bulb is centered in the thickest part. Do not add water. Do not cover. Roast in a slow 325 degree preheated oven until the thermometer registers to 175 degrees. Allow 30 to 40 minutes per pound for roasting, so for a 5 pound loin roast, you would be roasting for about 2-1/2 to 3 hours. During last 1/2 hour of cooking time, brush on the glaze. If you prefer, you can just as easily cook on the grill or in the smoker. Remove from the oven and out of the pan onto a platter; cover with foil tent to seal steam and rest the meat 15 minutes before slicing and this results in a much juicier roast. NOTE: Alternatively, you can slow-roast. Instead of roasting at 325, use a slow oven at 250 – 275 degrees, and allow almost twice as long. The meat will be even more tender. Use your meat thermometer or whatever means you like to achieve desired doneness.

Coca-Cola Sauce:

1 cup brown sugar

1 tablespoon cornstarch

1/2 teaspoon dry mustard

2 tablespoons butter

1/3 cup balsamic vinegar

2/3 cup Coca-Cola

Sea salt and fresh ground pepper

Mix together all ingredients in sauce pan; simmer and stir to thicken. Brush or spoon glaze on meat frequently during cooking. You can also serve any remaining sauce with the sliced pork if you like.

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

Source: Allrecipes.com

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.