

Savory Marinated Pork Roast: A Juicy and Flavorful Dinner Favorite

tender, juicy, and flavor-packed main dish



OVEN
375°F

TIME
10 min

TEMP
145°F

METHOD
Slow cooker

INGREDIENTS

For the Pork Roast:

3-4 pound pork loin or pork shoulder roast

2 tablespoons olive oil

1 teaspoon salt

$\frac{1}{8}$ teaspoon black pepper

For the Marinade:

$\frac{1}{2}$ cup soy sauce (or Worcestershire sauce for a deeper flavor)

... cup olive oil

... cup apple cider vinegar (or lemon juice)

2 tablespoons Dijon mustard

2 tablespoons honey (or brown sugar)

3 cloves garlic, minced

1 teaspoon dried oregano

1 teaspoon dried thyme

$\frac{1}{8}$ teaspoon smoked paprika

$\frac{1}{8}$ teaspoon red pepper flakes (optional, for a little heat)

How to Make Savory Marinated Pork Roast:

1. Prepare the Marinade:

2. Marinate the Pork:

Place the pork roast in a large zip-top bag or shallow dish.

Pour the marinade over the pork, ensuring it's fully coated.

Seal the bag or cover the dish and refrigerate for

at least 4 hours (overnight for best flavor).

3. Preheat and Prepare:

Remove the pork from the fridge 30 minutes before cooking to bring it to room temperature.

Preheat the oven to 375°F (190°C).

Pat the pork dry with paper towels, then rub with olive oil, salt, and black pepper.

4. Roast the Pork:

Place the pork on a rack in a roasting pan or a foil-lined baking sheet.

Roast for 1.5 to 2 hours, or until the internal temperature reaches 145°F (63°C) for a juicy center.

Let the pork rest for 10-15 minutes before slicing to lock in juices.

5. Serve and Enjoy:

My Best Tips for a Perfect Pork Roast:

Marinate overnight - The longer the pork marinates, the deeper the flavor.

Use a meat thermometer - Check the internal temp for perfect doneness.

Let it rest - Resting after roasting keeps the meat juicy and tender.

DIRECTIONS

1. Prepare the Marinade: In a bowl, whisk together soy sauce, olive oil, apple cider vinegar, Dijon mustard, honey, minced garlic, oregano, thyme, smoked paprika, and red pepper flakes until well combined.
2. Marinate the Pork: Place the pork roast in a large zip-top bag or shallow dish.
3. Pour the marinade over the pork, ensuring it's fully coated.
4. Seal the bag or cover the dish and refrigerate for at least 4 hours (overnight for best flavor).
5. Preheat and Prepare: Remove the pork from the fridge 30 minutes before cooking to bring it to room temperature.
6. Preheat the oven to 375°F (190°C).
7. Pat the pork dry with paper towels, then rub with olive oil, salt, and black pepper.
8. Roast the Pork: Place the pork on a rack in a roasting pan or a foil-lined baking sheet.
9. Roast for 1.5 to 2 hours, or until the internal temperature reaches 145°F (63°C) for a juicy center.
10. Let the pork rest for 10-15 minutes before slicing to lock in juices.
11. Serve and Enjoy: Slice the pork roast and serve with roasted vegetables, mashed potatoes, or a fresh side salad.
12. My Best Tips for a Perfect Pork Roast: Marinate overnight - The longer the pork marinates, the deeper the flavor.
13. Use a meat thermometer - Check the internal temp for perfect doneness.

14. Let it rest - Resting after roasting keeps the meat juicy and tender.
15. Try slow roasting - For extra tenderness, roast at 300°F (150°C) for 3-4 hours.
16. What to Serve with Marinated Pork Roast: This pork roast pairs beautifully with:
17. Garlic mashed potatoes - A creamy, comforting side.
18. Roasted : Brussels sprouts or carrots - Adds a touch of sweetness.
19. Steamed green beans - A fresh and simple side.
20. Homemade dinner rolls - Perfect for soaking up the juices.
21. FAQs: Can I grill this pork roast instead of roasting?Yes! Grill over medium heat for 1.5-2 hours, turning occasionally, until the internal temp reaches 145°F.
22. Can I make this recipe in a slow cooker?Absolutely! Place the marinated pork in a slow cooker on low for 6-8 hours for a fall-apart tender roast.
23. How do I store leftovers?Store sliced pork in an airtight container in the fridge for up to 4 days. Reheat gently to keep it juicy.
24. This : Savory Marinated Pork Roast is juicy, flavorful, and incredibly easy to make, making it the perfect dinner for any occasion. Whether you're roasting, grilling, or slow-cooking, this dish is sure to impress.
25. Give it a try and let me know how it turns out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/savory-marinated-pork-roast-a-juicy-and-flavorful-dinner-favorite/>