PORK ROAST

FOOD ene

How to Cook:

- Preheat oven to 325°F (163°C).
- Roast ~20 minutes per 1 lb. of meat. If you prefer a crispy exterior, increase the oven temperature to 400°F (204°C) for the final 10-15 minutes of baking.
- Cook until the pork reaches an internal temperature of 145°F (63°C).
- Remove from oven and let rest 10-15 minutes before slicing.

Temperature Check: *Use a meat thermometer inserted at least 1/2 inch into the pork roast to ensure that the correct temperature is achieved.*