

Southwestern Pork Roast

Ingredients:

- 1 3 lb. Pork Roast; with or without bone in, trimmed.
- 2 Cloves garlic, slivered
- 1 16 oz jar [Frank's Pickled Peppers Sweet and Spicy Salsa](#)
- Optional: Lime wedges and Cilantro sprigs for garnish

Direction:

1. Preheat oven to 500 deg.
2. Place roast on a carving board and make slits at 1 in. intervals along sides of bone. Insert garlic slivers into the slits, transfer to a rack in roasting pan and roast in oven for 15 min.
3. Reduce oven temperature to 400 deg. Continue roasting for 75-90 additional minutes or until done basting roast every 15 min. with the salsa during the last 45 min. of roasting.
4. Transfer cooked roast to carving board and let stand for 20 min.
5. Slice roast and place on serving plates. Garnish with lime wedges and cilantro sprigs.

Serves 9-12

