

## Chipotle & Garlic Marinated Pork Loin

3 lb. boneless pork loin roast  
Large oven roasting bag  
1/2 cup white wine vinegar  
1 cup orange juice  
1 packet **Chipotle & Garlic Dip Mix** (dry)  
1 tsp. ground cumin  
2 cups pineapple juice

Rinse pork roast and place in oven roasting bag. Add all other ingredients and mix well by slightly rolling roast around in bag. Seal bag with twist tie, place in a shallow baking dish or pan, and place in refrigerator to marinate. Allow to marinate a minimum of 6 hours, turning meat occasionally (marinating overnight 12 to 24 hours is best). Preheat oven to 350°. Remove roast from refrigerator and pierce top of bag according to oven bag directions. Leave roast in bag, place in baking dish in oven, and bake for 3 hours or until tender. Allow roast to set and cool for 15 minutes. Slice or shred roast to serve.



© Country Home Creations  
1-800-457-3477  
www.countryhomecreations.com

## Chipotle & Garlic Marinated Pork Loin

3 lb. boneless pork loin roast  
Large oven roasting bag  
1/2 cup white wine vinegar  
1 cup orange juice  
1 packet **Chipotle & Garlic Dip Mix** (dry)  
1 tsp. ground cumin  
2 cups pineapple juice

Rinse pork roast and place in oven roasting bag. Add all other ingredients and mix well by slightly rolling roast around in bag. Seal bag with twist tie, place in a shallow baking dish or pan, and place in refrigerator to marinate. Allow to marinate a minimum of 6 hours, turning meat occasionally (marinating overnight 12 to 24 hours is best). Preheat oven to 350°. Remove roast from refrigerator and pierce top of bag according to oven bag directions. Leave roast in bag, place in baking dish in oven, and bake for 3 hours or until tender. Allow roast to set and cool for 15 minutes. Slice or shred roast to serve.



© Country Home Creations  
1-800-457-3477  
www.countryhomecreations.com

## Chipotle & Garlic Marinated Pork Loin

3 lb. boneless pork loin roast  
Large oven roasting bag  
1/2 cup white wine vinegar  
1 cup orange juice  
1 packet **Chipotle & Garlic Dip Mix** (dry)  
1 tsp. ground cumin  
2 cups pineapple juice

Rinse pork roast and place in oven roasting bag. Add all other ingredients and mix well by slightly rolling roast around in bag. Seal bag with twist tie, place in a shallow baking dish or pan, and place in refrigerator to marinate. Allow to marinate a minimum of 6 hours, turning meat occasionally (marinating overnight 12 to 24 hours is best). Preheat oven to 350°. Remove roast from refrigerator and pierce top of bag according to oven bag directions. Leave roast in bag, place in baking dish in oven, and bake for 3 hours or until tender. Allow roast to set and cool for 15 minutes. Slice or shred roast to serve.



© Country Home Creations  
1-800-457-3477  
www.countryhomecreations.com

## Chipotle & Garlic Marinated Pork Loin

3 lb. boneless pork loin roast  
Large oven roasting bag  
1/2 cup white wine vinegar  
1 cup orange juice  
1 packet **Chipotle & Garlic Dip Mix** (dry)  
1 tsp. ground cumin  
2 cups pineapple juice

Rinse pork roast and place in oven roasting bag. Add all other ingredients and mix well by slightly rolling roast around in bag. Seal bag with twist tie, place in a shallow baking dish or pan, and place in refrigerator to marinate. Allow to marinate a minimum of 6 hours, turning meat occasionally (marinating overnight 12 to 24 hours is best). Preheat oven to 350°. Remove roast from refrigerator and pierce top of bag according to oven bag directions. Leave roast in bag, place in baking dish in oven, and bake for 3 hours or until tender. Allow roast to set and cool for 15 minutes. Slice or shred roast to serve.



© Country Home Creations  
1-800-457-3477  
www.countryhomecreations.com