

Marinated Pork Roast

Shopping List:

8-10 pd pork roast

Marinade:

1 cup red wine vinegar

1 cup vegetable oil

2 cup ketchup

2 cup packed brown sugar

½ cup diced onion

Directions:

Mix marinade ingredients and pour over pork roast in dutch oven. (Makes enough for 8-10 pounds pork roast). Bake with coals on top and bottom for 2 hours or more, to temperature of 170 degrees. Heated marinade makes a great sauce, too