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Pinky's Porky Pig Asado

Makes:

8 servings, approximately 7 ounces each

Utensil:

Saladmaster Food Processor
3 Qt./2.8 L Sauce Pan with Cover
medium mixing bowl
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Contributed By:

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1 cup ketchup (227 g)
½ cup soy sauce (120 mL)
¼ cup oyster sauce (60 mL)
1 tablespoon calamansi juice

(15
mL)
1 tablespoon
brown sugar
(14
g)
1 onion, strung, use Cone #2
salt and pepper to taste
2 ¼ pounds
pork loin
(1
kg)
vegetables for accompaniment (optional)

Directions:

1. Mix the ketchup, soy sauce, oyster sauce, calamansi juice, brown sugar, onion, salt and pepper together in a bowl.

Pork Loin

1. Place pork loin in serving dish and pour marinade over top, spreading evenly. Cover dish and marinate pork loin for at least 2 hours.
2. Transfer pork loin and excess marinade to sauce pan and cover.
3. Turn heat to low and cook for 1 hour.
4. Slice pork loin thinly and serve.

Nutritional Information per Serving

Calories: 195
Total Fat: 3g
Saturated Fat: 1g
Cholesterol: 83mg
Sodium: 1471mg
Total Carbs: 13g
Dietary Fiber: 1g
Sugar: 10g
Protein: 28g
Nutritional analysis does not include vegetables