

Marinated Pork Loin

Marinade

1-½ tsp salt
1-½ tsp whole allspice
1 tsp whole cloves
½ tsp whole peppercorns
½ tsp ground marjoram
½ tsp ground sage
1 crumbled bay leaf
1 lemon's juice and zest
21 ounces beef bouillon

Roast and gravy

4-5 lb pork loin
1 tbsp lard
½ cup sliced onion
½ cup sliced carrots
flour and cold water
salt

Heat the spices and bouillon to boiling. Power over the pork loin. Cool, then marinate 24 hours in the refrigerator, turning several times. Remove the meat from the marinade, wipe off the spices, and brown on all sides in lard in a Dutch oven.

Add the marinade back, add the carrots and onion, cover, and simmer for two hours or until meat is tender. Remove meat from the pan; strain the liquid, and thicken using 1-½ tbsp flour mixed with the same amount of cold water, for each cup of liquid. Salt to taste.

Adapted from the *Spice Cook Book* (1964).