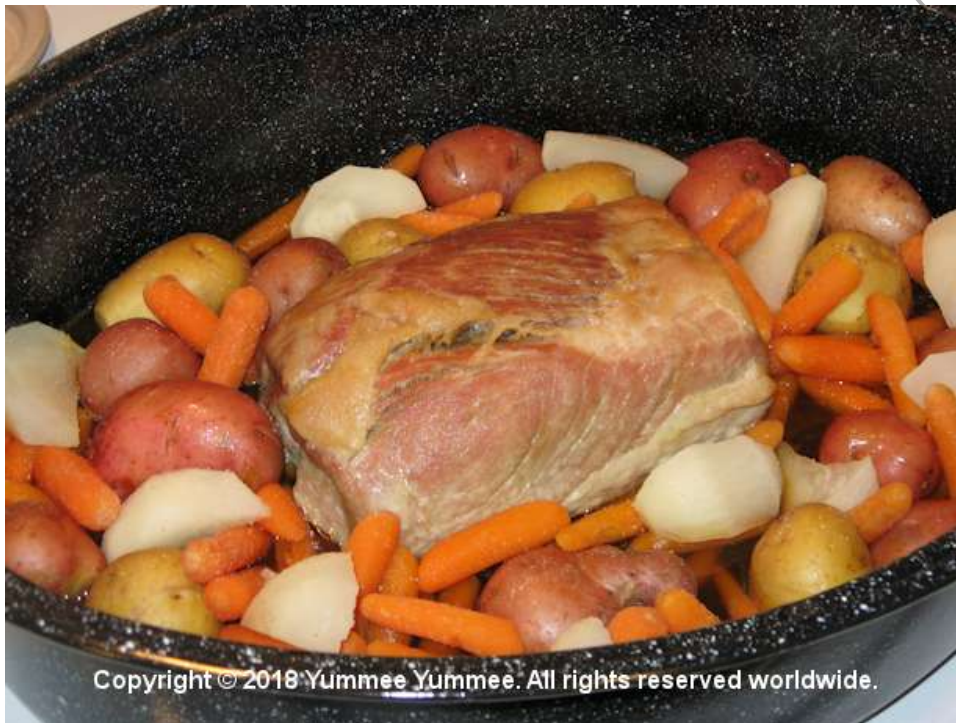


Pork Roast & Root Vegetables



Pork Roast

- 1 (3 to 4 pound) pork loin roast
- Extra virgin olive oil
- Salt
- Garlic powder
- Thinly sliced sweet onion
- 1 (1 pound) bag baby carrots
- 1 (24 ounce) bag mixed baby or fingerling potatoes
- 4 small turnips, peeled, sliced, and quartered

Coat pork roast with olive oil and season to taste with salt and garlic powder. Place roast in a 12 x 16 inch roaster on top of thinly sliced onion. Add carrots, potatoes, and turnips around roast.

Bake covered at 325 degrees for 2 to 2 1/2 hours. Serve warm.

Cook's Note: Larger roasts may require a longer roasting time. Stainless roasters may also require a longer baking time than roaster pictured.