



## *Raider Red Meats* **Orange & Ginger Pork**

### **Ingredients**

#### **Raider Red Pork Loin**

1 cup orange juice

1 cup sugar

2 ounces ginger

1 small jalapeno (chopped)

1 small orange zest

2 ounces butter

1 tsp salt

### **Preparation**

Mix all ingredients in a bowl. Massage mixture onto pork loin. Allow to sit for overnight. Sauté pork loin in a skillet on all sides before placing into 375 oven for 45 minutes. Allow pork to set for 10 minutes before slicing. Reduce marinade in a pan then pour over pork loin and serve.

Serve with your favorite rice pilaf recipe.