



BALSAMIC BEER BRAISED PORK ROAST

PREP TIME: 5 minutes

COOK TIME: 65 minutes

SERVING SIZE: Varies

INGREDIENTS:

- 1 Farm Promise™ Pork Roast
- 3 Tbsp olive oil
- 1 (12 oz) can beer
- 3 Tbsp balsamic vinegar
- 2 tsp salt
- 2 tsp freshly ground black pepper
- 2 tsp fresh garlic, minced
- 2 tsp fresh oregano, minced
- ¼ cup brown sugar

DIRECTIONS:

1. Preheat oven to 450°F.
2. Heat oil in a large skillet over medium high heat. Brown roast for 2-3 minutes on each side. Place braised roast in a roasting pan.
3. Whisk together beer, balsamic vinegar, salt, pepper, garlic, oregano, and brown sugar. Then pour mixture over roast.
4. Roast at 450°F for 15 minutes, then lower temperature to 300°F and continue to roast for another hour and 45 minutes.



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FEATURED PRODUCT:

Farm Promise™
Pork Roast

