

CHINESE PORK



1 pork loin

Marinade

1 1/4 oz fresh ginger, cut in small pieces

2 cups garlic, smashed

1/4 cup dark Chinese soy sauce

2 T molasses

2 T chili paste w/ garlic

1 T sesame oil

1 T rice wine vinegar

Marinate pork overnight

Preheat oven to 500.

Roast one hour

Slice thin (yields 48 slices)

Boil marinade as sauce.