***Recipe #323 Pork Loin, updated***

***Serving Size and Ingredients: 3 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 7 ¾ lbs. | 15 ¼ lbs. | 30 ½ lbs. | Pork Loin Roast, without bone, 1/4-inch trim |
| 1 T | 2 T | ¼ c | Sage |
| ½ T | 1 T | 2 T | Salt |
| ¾ tsp. | 1 ½ tsp. | 1 T | Pepper |
| 3 cloves | 6 cloves | 12 cloves | Garlic Cloves, crushed |
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***Recipe #323 Pork Loin, Updated***

***Instructions:***

1. ***Preheat oven to 325° F.***
2. ***In a bowl, combine sage, pepper and garlic. Rub thoroughly all over pork. Place pork in an uncovered roasting pan on the middle oven rack.***
3. ***Bake in oven at 325° F for approximately 3 hours, or until the internal temperature of the pork reaches at least 145° F.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***