

World's Easiest Asian Roast Pork

(serves 4 - 6)

Ingredients: -2 -3 pounds boneless pork roast, trimmed of fat and cut into 2 inch cubes

-Black Sheep's Black Pearl "Beyond Teriyaki" Dipping Sauce & Marinade

Put Pork and about $\frac{1}{2}$ bottle "World's Best" Marinade in a large zip lock bag, mixing well and re-mixing occasionally for around 24 hours. Preheat oven to 350 degrees. Place pork in foil lined shallow pan, reserving marinade. Bake in 350 oven for around 30 minutes. Turn pork and baste with remaining marinade. Bake an additional 20 minutes, or until meat thermometer reads 160 degrees in center of chunks. Preheat broiler. Broil pork until brown (about five - ten minutes.) Serve with more sauce for dipping, Great with rice!

Wine suggestions: Pinot Noir, Sangiovese, Gewürztraminer or dry Rosé.