

## Indonesian Pork Roast

### Ingredients

2 pounds boneless pork loin roast

### Coating

1/4 cup creamy peanut butter  
3 tablespoons soy sauce  
2 tablespoons ground coriander  
1-1/2 teaspoons ground cumin  
1/2 teaspoon chili powder  
1 large clove garlic, crushed  
1 tablespoon lemon juice

### Peanut Sauce

1 cup soy sauce  
2 tablespoons pineapple juice  
1 clove garlic, crushed  
1/2 teaspoon minced fresh gingerroot  
1/2 cup chopped unsalted peanuts

### Directions

Combine coating ingredients in a bowl; mix until smooth. rub coating over all exposed surfaces of the roast; let stand for 30 minutes.

Place roast in greased baking dish; cook at 325° until meat thermometer inserted in center registers 160° (about 75 minutes).

To make sauce, combine all ingredients except peanuts in saucepan; bring to a boil. Let cool; add peanuts. Set aside. Remove roast from oven; let stand for 15 minutes. Slice into serving portions and serve with sauce. Yield: 6 servings.

