

ASIAN GLAZED PORK LOIN

(NO MARINADE • RACK)

1. DRY THE MEAT

- Pat pork (2 kg / 4–5 lb) completely dry with paper towel.

2. APPLY DRY RUB

- Rub with 1.5 tsp salt.
- Add 1 tsp black pepper.
- Add 1 tbsp garlic (powder or 3–4 cloves minced).
- Add 1 tbsp ginger (powder or fresh grated).

3. MAKE THE GLAZE

- In a bowl mix 3 tbsp soy sauce.
- Add 1 tbsp honey or maple syrup.
- Add 1 tbsp vinegar.
- Add 1 tsp sesame oil.
- Optional: 1/2 tsp chili flakes or 1 tsp sriracha.

4. OVEN SETUP

- Preheat oven to 375°F (190°C).
- Place pork on rack in roasting pan.
- Add 1/2 cup water or broth below.

5. ROAST + BASTE (~1h45)

- Place pork in oven.
- Every 20–25 min: spoon glaze evenly over pork.

6. FINISH

- Last 10–15 min: raise oven to 425°F.
- Apply final layer of glaze.

7. DONENESS

- Remove pork at 140–145°F internal temperature.
- Rest 10–15 minutes before slicing.

8. QUICK SAUCE

- Pour pan juices into small pot.
- Add 1 tbsp soy sauce.
- Add 1–2 tsp honey.
- Simmer 2–3 minutes.

9. SLICE + SERVE

- Slice thin across the grain.
- Serve with noodles or greens.
- Spoon sauce over top.