

Cajun Pork Roast

Ingredients:

1 pork roast

1 stick unsalted butter

1tbs creole seasoning

3 tbs. olive oil

Injector

Salt and pepper

creole seasoning

Garlic powder

In a microwave bowl melt butter and then add the creole seasoning; mixing well. Inject the pork roast with butter and creole seasoning and let stand in refrigerator overnight or at least 4 hours. When ready to cook, sprinkle with garlic powder and creole seasoning. Preheat oven to 450 degrees and place roast in the oven fat side up for 20 minutes. Reduce temperature to 350 degrees and cook until an internal temperature of at least 145 degrees or about 25 minutes per pound.