

Herb Rubbed Pork

阿 200 min. 16

SEASONING

MARINADE

212 kcal

Ingredients

5 pound pork loin boneless
1 tablespoon cornstarch
1 clove garlic crushed
0.5 cup splenda® no calorie sweetener
0.3 teaspoon pepper
1 teaspoon rubbed sage
0.5 teaspoon salt

2 tablespoons soya sauce

	0.3 cup vinogar
片	0.3 cup vinegar
Ш	O.3 cup water
Εq	uipment
	bowl
	sauce pan
	oven
	roasting pan
Dii	rections
	Preheat oven to 325 degrees F (165 degrees C).
	In a bowl, combine sage, salt, pepper, and garlic. Rub thoroughly all over pork.
	Place pork in an uncovered roasting pan on the middle oven rack.
	Bake in the preheated oven approximately 3 hours, or until the internal temperature reaches at least 145 degrees F (63 degrees C), depending upon your desired doneness.
	Meanwhile, place SPLENDA® Granulated Sweetener, cornstarch, vinegar, water, and soy sauce in a small saucepan.
	Heat, stirring occasionally, until mixture begins to bubble and thicken slightly.
	Brush roast with glaze 3 or 4 times during the last 1/2 hour of cooking.
	Pour remaining glaze over roast, and serve.
Nutrition Facts	
	PROTEIN 62.34% FAT 25.25% CARBS 12.41%

Properties

Glycemic Index:11.06, Glycemic Load:2.89, Inflammation Score:-2, Nutrition Score:14.034782580788%

Nutrients (% of daily need)

Calories: 212.46kcal (10.62%), Fat: 5.76g (8.86%), Saturated Fat: 1.77g (11.06%), Carbohydrates: 6.37g (2.12%), Net Carbohydrates: 6.33g (2.3%), Sugar: 5.06g (5.62%), Cholesterol: 89.3mg (29.77%), Sodium: 268.16mg (11.66%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 31.99g (63.98%), Selenium: 39.34µg (56.21%), Vitamin B6:

1.08mg (53.86%), Vitamin B1: 0.63mg (41.98%), Vitamin B3: 8.23mg (41.17%), Phosphorus: 322.42mg (32.24%), Zinc: 2.57mg (17.1%), Vitamin B2: 0.27mg (15.81%), Potassium: 536.5mg (15.33%), Vitamin B12: 0.72μg (12.05%), Vitamin B5: 1.07mg (10.66%), Magnesium: 37.98mg (9.49%), Iron: 0.83mg (4.62%), Copper: 0.09mg (4.37%), Vitamin D: 0.57μg (3.78%), Manganese: 0.03mg (1.56%), Vitamin E: 0.19mg (1.23%)