

# Roast Pork with Pineapple

**Category:** Pork

**Servings:** 2

**Rating:** 10

**Source:** Lyn King

**Description:**

**Ingredients:**

pineapple	one
garlic	8 cloves
coriander	1 cup, chopped fresh
rice vinegar	1/4 cup
brown sugar	1/4 cup, packed
soy sauce	2 tablespoons
fish sauce	2 tablespoons
coriander seeds	1 tablespoon, freshly ground
pepper	1/2 tablespoon
cumin	1/2 teaspoon
cayenne pepper	1/4 teaspoon
cloves	1/4 teaspoon, ground
nutmeg	1/4 teaspoon
pork rib roast	about 4 lb, bone in

**Instructions:**

Cut rind from pineapple in wide strips, core and cut pineapple into bite size pieces. Set aside rind and fruit.

In food processor, process garlic and coriander, adding enough of the vinegar to make a smooth paste. Mix in sugar, soy sauce, fish sauce, coriander seeds, pepper, cumin, cayenne pepper, cloves, nutmeg and remaining vinegar.

Place pork in roasting pan, cover with spice mixture. Lay pineapple rind (rind side up) over top. Pour 1 cup of water into pan; roast in 325F oven for 1-1/2 hours, adding 1/4 cup of water at a time to pan if necessary as liquid evaporates. Remove rind, roast, basting every 10 minutes with pan juices until meat thermometer inserted in center registers 170F, 30-45 minutes. Add pineapple pieces for last 15-20 minutes.