



Grilled Chimichurri Pork Roast

Ingredients:

- 3-pound boneless pork roast
- 1 cup coarsely chopped parsley
- 1/4 cup chopped onion
- 6 garlic cloves, coarsely chopped
- 1/4 cup lemon juice
- 1/3 cup olive oil
- 1 teaspoon dried oregano
- 1 teaspoon crushed red pepper
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- Lemon slices, for garnish
- Lime slices, for garnish

Makes: 12 servings.
Prep Time: Overnight
Cook Time: 1 hour



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Directions:

1. Place pork roast in self-sealing plastic bag.
2. In food processor, place parsley, onion and garlic and pulse until minced.
3. Add remaining ingredients, except garnish, and process to blend.
4. Coat pork in plastic bag with this mixture.
5. Seal bag and refrigerate overnight.
6. Preheat grill to medium-high.
7. Remove prok from marinade (discard marinade) and place pork roast over drip pan on grill over indirect heat.
8. Close grill cover and cook until internal temperature (measured with a meat thermometer) reads 155°F., about 45 minutes to an hour.
9. Let stand 10 minutes before slicing.
10. Garnish with lemon and lime slices.

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Recipe courtesy of the National Pork Board.