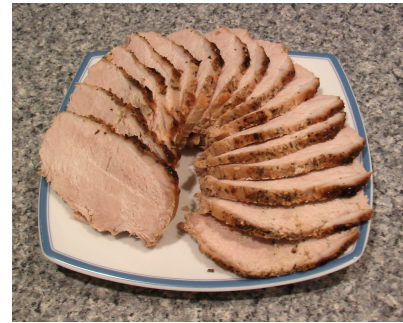


Pork Roast

1 boneless, rolled 5 pound pork roast
onion powder
garlic powder

Wash meat. Place in roasting pan fat side up.
Lightly sprinkle top with onion & garlic powders.

Bake covered in preheated oven at 350°.
Bake 5 pound, boneless, rolled pork roast for
3-4 hours (170 degrees internal temp)
Remove grease from drippings.
Use drippings to make gravy.



Gravy

De-grease drippings from meat using ice cubes in roasting pan
1 cup milk
1 cup water
1 cup flour

On counter top, place drippings in large sauce pan, add milk, stir.
In 2 cup measuring cup, place water and flour, stir gently to mix,
then quickly until all lumps are removed.
Add to cooled dripping mixture, stir.
Place pan on stove and bring to a boil, stirring as needed to keep mixture from sticking.
Remove from heat and allow to cool.
Mixture will thicken as it cools.
If too thick add hot water to desired consistency.

Contributed by: Cheryl Schmit
I used Rosemary/Garlic seasoning, garlic powder, and onion powder on roast shown above.