

# Roast Pork with Chinese Lettuce

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*You may be surprised to learn that lettuce isn't just for raw salads—it becomes purely savory when baked.*

## Ingredients:

¼ cup soy sauce  
1 tablespoon sugar  
1 clove garlic, minced  
1 ½ teaspoons salt  
¼ teaspoon black pepper  
1 (5-pound) pork tenderloin  
1 head Chinese lettuce, coarsely chopped

## Directions:

- 1) Combine soy sauce, sugar, garlic, salt, and pepper in a medium bowl. Rub mixture over tenderloin to coat. Cover and refrigerate 60 minutes.
- 2) Preheat oven to 350°F.
- 3) Place tenderloin on a rack over a roasting pan containing several inches of water. Roast 60 minutes.
- 4) Remove tenderloin from rack; drain fat from pan. Set rack aside.
- 5) Line bottom of roasting pan with lettuce; place tenderloin on top.
- 6) Return to oven and roast an additional 45 minutes.